

# PRIVATE DINING

## MENU 1

6 COURSE TASTING MENU £49.95

### BREAD COURSE

Freshly Baked Warm Bread with Whipped Butter & Today's Flavoured Salt

### STARTERS

#### STEAMED SHETLAND MUSSELS

With Garlic and White Wine Cream Sauce and Chargrilled Sea Salt & Rosemary Focaccia

#### CHEF'S SOUP OF THE DAY

served with Warm Bread

#### RICH CHICKEN LIVER PATE

with Black Truffle Dressing, Red Currant & Port Jelly, Caramelized Onion Chutney & Brioche

#### SLOW COOKED HAM HOCK TERRINE, EGG & PINEAPPLE

with Soft Boiled Hens Egg, Pineapple Chutney & Crispy Leeks

#### SLOW COOKED BEETROOT & GOAT CHEESE

with French Goat Cheese, Fennel Seed Infused Filo Pastry, Fresh Honeycomb & Apple

### TODAY'S INTERMEDIATE COURSE

Chef's intermediate course

### MAINS

#### ROASTED CHICKEN BREAST

with Creamed Savoy Cabbage, Celeriac, Smoked Pancetta, Garlic Potato Press & Chicken Jus

#### OVEN ROASTED COD

with Rich Tomato & Butterbean Stew, Chorizo, Aged Parmesan & Lemon Crust

#### BUTTERNUT SQUASH RISOTTO

with Wild Mushrooms, Pickled Squash and Crispy Cavolo Nero

#### 225gr DRY-AGED BAVETTE STEAK

with Garlic & Thyme Roasted Tomato, Mushroom, Watercress Salad, Chips and Sauce (Peppercorn, Diane, or Beef jus)  
£10.95 supplement

#### SLOW COOKED WELSH BLACK BELLY PORK

Served with Braised Pig Cheek, Heritage Carrot, Spiced Plum, Sticky Red Cabbage & Herb Fondant Potato

### CHEF'S PRE-DESSERT

Chef's Selected Sweet Delight

### DESSERTS

All our desserts are made in house by our talented pastry chef purely for your enjoyment & pleasure so enjoy ...

#### BOURBON STICKY TOFFEE PUDDING

with Caramel Crunch Ice Cream & Cinder Toffee

#### VERY BERRY CHEESECAKE

With White Chocolate Mousse, Crisp Meringue, Freeze Dried Raspberries & Berry Sorbet

#### VALRHONA "CARMELIA" CHOCOLATE SLICE

With Hazelnut Tuille, Dulce de Leche & Hazelnut Ice Cream

#### SELECTION OF BRITISH & FRENCH CHEESES

with Local Chutneys, Grapes & Crackers  
(£5.95 Supplement)

Subject to change. Please inform us of any allergies or dietary requirements as we are unable to guarantee that dishes will be completely allergen free.  
Service charge of 10%