

# PRIVATE DINING

## MENU 3 6 COURSE TASTING MENU £87.95

### FIZZ AND CANAPES ON ARRIVAL

#### BREAD COURSE

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

#### STARTERS

**RICH CHICKEN LIVER PATE**  
with Black Truffle Dressing, Red Currant & Port Jelly,  
Caramelized Onion Chutney & Brioche

**STEAMED SHETLAND MUSSELS**  
With Garlic and White Wine Cream Sauce  
and Chargrilled Sea Salt & Rosemary  
Focaccia

**SLOW COOKED HAM HOCK TERRINE,  
EGG & PINEAPPLE**  
with Soft Boiled Hens Egg, Pineapple Chutney  
& Crispy Leeks

**SMOKED SALMON & PARSLEY FISHCAKE**  
with Lemon Mayonnaise & Celeriac Remoulade

**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

**BUTTERNUT SQUASH RISOTTO**  
with Wild Mushrooms, Pickled Squash and Crispy  
Cavolo Nero

**OVEN ROASTED COD**  
with Rich Tomato & Butterbean Stew, Chorizo,  
Aged Parmesan & Lemon Crust

**225gr DRY-AGED BAVETTE STEAK**  
with Garlic & Thyme Roasted Tomato, Mushroom, Watercress Salad,  
Chips and Sauce (Peppercorn, Diane, or Beef jus)

**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 "CAMELIA" CHOCOLATE SLICE**  
With Hazelnut Tuille, Dulce de Leche & Hazelnut Ice Cream

**SELECTION OF FINE ENGLISH CHEESES**  
with Local Chutneys, Grapes & Crackers  
(£7.95 Supplement)

#### SELECTION OF TEA OR COFFEE

#### DESSERT COCKTAILS

**ESPRESSO MARTINI**  
A classic mix of Stolichnaya Vodka, Kahlua Coffee liqueur, a  
double shot of freshly brewed Espresso and a touch of sugar

**MON CHERI**  
Butter washed Cacao liqueur, Licor 43, Maraschino, Morello Cherry puree, Apple  
juice & a drop of Chocolate bitters. Finished with a Maraschino-soaked Cherry

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%