

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

CRISPY SLOW COOKED BELLY PORK & BLACK PUDDING

With Soft Hens Egg, Black Garlic Mayo, Honey & Whole Grain Mustard Dressing, Blood Orange & Frisee

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

OVEN ROASTED COD

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

ROASTED CHICKEN BREAST

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

SPRING VEGETABLE RISOTTO

With French Goats Cheese, Pickled Carrott & Black Truffle

225gr SALT-AGED RUMP STEAK

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

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

RHUBARB & BLOOD ORANGE CHEESECAKE

With Poached Rhubarb, Ginger Namelaka, Orange Sorbet & Crystallised Ginger

VALRHONA "CAMELIA" CHOCOLATE GATEAU

with Dulce de Leche & Hazelnut

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%