

PRIVATE DINING

MENU 1

6 COURSE TASTING MENU £52.95

BREAD COURSE

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

STARTERS

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

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

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 YORKSHIRE
CHICKEN BREAST**
With Sweetcorn Salsa, Chorizo Croquette, Garlic
Fondant Potato & Piri-Piri Popcorn

**OVEN ROASTED BASS
& SHELLFISH**
With a Shellfish Cream, Spring Greens, Lobster Oil &
Buttered New Potatoes

**SPRING VEGETABLE
RISOTTO**
Creamy Carnaroli Risotto with Goats Cheese,
Pickled Carrott & Young Shoots

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

STRAWBERRY CHEESECAKE
With Textures of Strawberry, White Chocolate Namelaka, Strawberry
Sorbet & Crisp Meringue

VALRHONA DULCEY CREMEUX
with Dulce de Leche, Nougatine, Dark Chocolate Aero &
Jersey Milk 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%