

PRIVATE DINING

MENU 2

6 COURSE TASTING MENU £62.95

GLASS OF FIZZ ON ARRIVAL

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

SUMMER VEGETABLE RISOTTO

Creamy Carnaroli Risotto with Goats Cheese, Pickled Carrott & Young Shoots

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

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 "OPALYS" & PASSIONFRUIT GATEAU

with Textures of Mango, Passionfruit & Lime Sorbet

SELECTION OF FINE ENGLISH CHEESES

with Local Chutneys, Grapes & Crackers
(£7.95 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%