

PRIVATE DINING

MENU 3

6 COURSE TASTING MENU £89.95

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

PAN SEARED SCALLOPS & BOUDIN NOIR

With Kohlrabi Remoulade, Granny Smith Puree, Pancetta
& Caper Dressing

THAI STYLE NORTH SEA FISHCAKE

With Wakame, Textures of Cucumber
& Sriracha Mayonnaise

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

SPRING VEGETABLE RISOTTO

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

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)

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)

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

WHITE CHOCOLATE BLOSSOM

An after-dinner cocktail for anyone with a sweet tooth. Bacardi Spiced, Crème de
Cacao, Frangelico Liqueur shaken with Butterscotch syrup & Milk.

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%