

# 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

##### SEARED HAND DIVED SCALLOPS

With Isle of Wight Tomatoes, Chorizo, Grapefruit Granita & Tomato Crisp

##### 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

##### SUMMER VEGETABLE RISOTTO

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

##### ROASTED COD & MEDITERRANEAN VEGETABLES

With a Red Pepper & Tomato Velouté, Crushed New Potatoes, Extra Virgin Olive Oil

##### 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%