

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 DUCK LIVER PATE
With Plum & Red Onion Chutney, Plum Conserve,
Toasted Brioche and Young Shoots

HOT SMOKED SALMON FISHCAKE
With Creamy Celeriac Remoulade & Apple

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 Creamy Chicken & Leek stuffed Potato,
Charred Leek, Wild Mushrooms,
Smoked Pancetta & a rich Chicken & Thyme Jus

ROASTED NORTH SEA COD
With Curried Lentils, Jerusalem Artichoke & Potato Puree,
Wild Mushrooms & Chicken Cream

**WILD MUSHROOM &
JERUSALEM ARTICHOKE RISOTTO**
Creamy Carnaroli Risotto with Grilled French
Goats Cheese, Granny Smith Apple
& 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

PLUM & BLACKBERRY CHEESECAKE
With Textures of Plum & Blackberry, White Chocolate Namelaka,
Blackberry Sorbet & Crisp Meringue

BLACK FORREST SLICE
With Valrhona Cote d'Ivoire Mousse, Cherry & Almond Sponge,
Marachino Cherries, Caramel Tuile & 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%