

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 & PARSLEY
FISHCAKE**
with Celeriac Remoulade, Lemon Mayonnaise,
Watercress & Shallot Salad

SLOW COOKED BEETROOT & GOATS 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

SEARED BASS
with a Winter Shellfish Broth in a Creamy Dill & Lemon
Sauce. Served with New Potatoes

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

**45 DAYS DRY AGED
8OZ SIRLOIN 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

VERY BERRY CHEESECAKE
With White Chocolate Mousse, Crisp Meringue, Freeze Dried
Raspberries & Berry Sorbet

CHOCOLATE BROWNIE
With Cherry, Honeycomb & Vanilla 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%