

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

THAI SPICED FISHCAKE & CUCUMBER
Fragrant Thai Style Fishcake, Pickled Cucumber
& Kimchi Mayonnaise

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

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

ROASTED SKREI COD & FENNEL
With Winter Squash, Roasted & Cured Fennel, Violetta
Potatoes & Crayfish Dressing

**SLOW COOKED
CAULIFLOWER STEAK**
With Harissa Chickpeas, Fine Beans, Crispy
Shallots & Labneh (V)

**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

LEMON & RASPBERRY CHEESECAKE
With Lemon Curd and Crisp Meringue
With Madagascan Vanilla Ice Cream

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%