

# PRIVATE DINING

## MENU 2

6 COURSE TASTING MENU £62.95

### GLASS OF FIZZ ON ARRIVAL

#### 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 & 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

##### WILD MUSHROOM AND WINTER TRUFFLE RISOTTO

Creamy Carnaroli Risotto with Wild Mushrooms,  
Crispy Parmesan, Granny Smith Apple  
& Young Shoots

##### 45 DAYS DRY AGED 8OZ SIRLOIN STEAK

with Garlic & Thyme Roasted Tomato, Mushroom, Watercress & Radish  
Salad, Chips and Sauce (Peppercorn, Diane, or Beef jus)  
£10.95 supplement

##### ROASTED BASS & FENNEL

With Winter Squash, Roasted & Cured Fennel,  
Violetta Potatoes & Crayfish Dressing

#### 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  
& Madagascar Vanilla Ice Cream

##### CHOCOLATE BROWNIE

With Cherry, Honeycomb & Vanilla Ice Cream

##### SELECTION OF FINE ENGLISH 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%