

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

CARPACCIO OF BEETROOT, GOATS CHEESE & FIG

Served with Whipped & Grilled Goats Cheese, Pickled Beetroot, Caramelised Fig & Heather Honey

TODAY'S INTERMEDIATE COURSE

Chef's intermediate course

MAINS

PAN ROASTED BASS

With Marinated Heritage Tomatoes, British Asparagus, Jersey Royals, Crispy Shetland Mussels & Sauce Vierge

ROASTED YORKSHIRE CHICKEN BREAST & CHORIZO CROQUETTE

With Sweetcorn Salsa, Cajun Popcorn, Herb & Garlic Fondant Potato & Thyme Jus

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 FRENCH CHEESES

with Local Chutneys, Grapes & Crackers
(£5.95 Supplement)
Add a glass of Graham's Late Vintage Port £5.50

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%