

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

**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

**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)

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

**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

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
& Madagascan Vanilla Ice Cream

CHOCOLATE BROWNIE
With Cherry, Honeycomb & Vanilla Ice Cream

SELECTION OF FINE FRENCH CHEESES
with Local Chutneys, Grapes & Crackers
(£5.95 Supplement)
Add a glass of Late Vintage Graham's 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%