

PRIVATE DINING

MENU 3

6 COURSE TASTING MENU £89.95

FIZZ AND CANAPES ON ARRIVAL

BREAD COURSE

Freshly Baked Warm Bread with Whipped Butter & Today's Flavoured Salt

STARTERS

RICH CHICKEN LIVER PATE

With Port & Redcurrant Jelly, Caramelized Onion
Chutney & Toasted Brioche

STEAMED SHETLAND MUSSELS

Mussels Cooked in a Spicy Tomato & Fennel
Sauce with Chargrilled Focaccia

SPICY PIRI-PIRI XL KING PRAWNS

With Cherry Tomato Butter Sauce,
Salsa Verde & Saffron Aioli

THAI SPICED FISHCAKE & CUCUMBER

Fragrant Thai Style Fishcake, Pickled Cucumber
& Kimchi Mayonnaise

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

SLOW COOKED CAULIFLOWER STEAK

With Harissa Chickpeas, Fine Beans, Crispy Shallots
& Labneh (V)

ROASTED YORKSHIRE CHICKEN BREAST & CHORIZO CROQUETTE

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

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)

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 FINE FRENCH CHEESES

with Local Chutneys, Grapes & Crackers
(£5.95 Supplement)

SELECTION OF TEA OR COFFEE

DESSERT COCKTAILS

ESPRESSO MARTINI

Finlandia Vodka, Kahlua, Freshly Brewed Espresso & Sugar
Syrup.

FRENCH MARTINI

Finlandia Vodka, Chambord, Pineapple Juice & Bristol Raspberry Syrup.

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%