

PRIVATE DINING

MENU 1 6 COURSE TASTING MENU £57.95

BREAD COURSE

Freshly Baked Warm Bread with Whipped Butter

STARTERS

CHEF'S SOUP OF THE DAY
served with Warm Bread

SCOTTISH SMOKED SALMON
with Compressed Cucumber, Wild Caperberries, Horseradish
and Chive Crème Fraiche. Accompanied with Sourdough
Crisps

RICH DUCK & PORT PATE
With Port & Redcurrant Jelly, Caramelized Onion & Apple
Chutney & Toasted Brioche

SLOW COOKED BEETROOT & GOATS CHEESE
With French Goat Cheese, Fennel Infused Filo Pastry,
Honeycomb & Apple(V)

TODAY'S INTERMEDIATE COURSE

Chef's intermediate course

MAINS

**OVEN ROASTED
FREE RANGE CHICKEN BREAST**
With a Selection of Hot Honey Roasted Seasonal
Root Vegetables, Garlic & Herb Layered Potato
Press Finished with a Black Truffle Chicken Cream

PAN ROASTED BASS
With Braised Masala Lentils, Silky Cauliflower Puree, Roast
Cauliflower Steak,
Wild Mushrooms & a Red Wine Jus

**45 DAYS DRY AGED
8OZ RUMP STEAK**
with Garlic & Thyme Roasted Tomato, Mushroom, Watercress Salad,
Chips and Sauce (Peppercorn, Diane, or Beef jus)
£10.95 supplement

**HANDMADE SPINACH
& RICOTTA RAVIOLI**
With Squash Velouté, Roast Squash,
Sautéed Wild Mushrooms, Crispy Sage
Finished With Beurre Noisette (V)

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 ...

"TIRAMISU"
With Kahlua-Soaked Sponge, Dark Chocolate,
Whipped Espresso Mascarpone, & Walnut Biscotti

VERY BERRY CHEESECAKE
With White Chocolate Mousse, Crisp Meringue, Winter Berries &
Berry Sorbet

RICH DOUBLE CHOCOLATE BROWNIE
With Milk Chocolate Namelaka, Amarena Cherries, Cherry Gel &
Vanilla Bean Ice Cream

SELECTION OF FINE 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%