

# PRIVATE DINING

## MENU 2

6 COURSE TASTING MENU £67.95

### GLASS OF FIZZ ON ARRIVAL

#### 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

##### PAN ROASTED BASS

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

##### 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

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

with Garlic & Thyme Roasted Tomato, Mushroom, Watercress & Radish 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 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%