

# 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 Chorizo Croquette, Honey Roasted Carrot,  
Charred Sweetcorn & Lime Salsa,  
Garlic & Piri Piri Sautéed Potatoes, Chicken Jus

**PAN ROASTED BASS**  
With Creamed Leeks & Savoy Cabbage, Crispy Shetland  
Mussels, Hazelnut and Tarragon Crust, Buttered New Potatoes,  
Champagne & Caviar Cream Sauce

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

**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

### 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%