

Private Dining

Menu 1 £50pp

STARTERS

Smoked mackerel, pickled apple, dill crème fraiche, sourdough croute

Bang bang cauliflower, toasted sesame seeds (v)

Pressed brawn, caper puree, crispy pigs ear

MAINS

Crispy porchetta, thyme and chive mash, seasonal greens, cider jus

Pan seared fillet of sea bream, chilli spiced Mediterranean vegetables

Vegetarian nasi goreng, No Dig garden vegetables (v+)

PUDDING

Blueberry cheesecake, sorbet (v)

Chocolate and banana slice (v)

Apple and blackberry crumble, custard (v)

Includes a glass of cava on arrival

*If you have an allergy or dietary requirements,
please inform our team before selecting your choices
Please note there is a discretionary service charge of 12.5%*

Private Dining Menu 2 £60pp

STARTERS

Tempura red mullet, ginger soy, Asian slaw

Chicken thigh and chorizo terrine, braised shallot, herb oil

Heritage carrot terrine, cauliflower couscous, chive mayo (v+)

MAINS

Slow braised ox cheek, horseradish mash, ox reduction

Baked cauliflower kiev, pickled walnuts, saffron pearl barley (v+)

Sole paupiette, Duchess potato, dill cream sauce

PUDDING

Chocolate mousse, sorbet (v)

Key Lime pie, whipped Chantilly (v)

Pear and almond tart, vanilla ice cream (v)

Includes a glass of cava on arrival

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Private Dining Menu Enhancements

ON ARRIVAL

Upgrade to a glass of Taittinger Champagne
£5 per person

Selection of canapés
from £6.50 per person

TO START

Homemade soda bread with a selection of butters
£2 per person

TO FINISH

Coffee and petit fours
£6.50 per person

Please speak to the team if you wish to preorder wine to accompany
your meal

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