



Private Dining

Autumn & Winter – September to March

First Course

Oyster bavarois, crème fraiche, cucumber
Charcuterie and rocket salad, balsamic, parmesan
Veal sweetbread, radish salad, mustard mayonnaise
Leek potato veloute, cheddar cheese beignet

Second course

Pressed chicken leg, granola, apricot and tarragon
Jerusalem artichoke, crispy skins, gherkin and tartar sauce
Cured mackerel, horseradish pannacotta, chervil
Port glazed beetroot, beetroot ketchup, dehydrated pear, walnut

Intermediate course

Rabbit and black pudding terrine, hung yoghurt, pistachio
Moules marinere, toasted focaccia, tarragon
Pork fillet, coppa sarda, sherry cream sauce
Roasted cauliflower, yeast, coriander

Fish

Pan roasted sea bream, butternut squash, pumpkin seeds
Roasted skate, saute potato, sauce grenoblaise
Seared Hake fillet, kohlrabi, sauce vierge, onion
Mushroom fregola, pickled mushrooms, celery, truffle

Main

Pork belly, roasted parsnip, red cabbage, spiced red wine sauce
Rolled lamb shoulder, spiced lentils, goats curd and mint
Slow cooked beef cheek, hispi cabbage ragu, beef fat potato, sherry vinegar
Vegetable Wellington, roasted carrot, kale, creamed sauce

Dessert

Roasted apple and ginger tart, oat crumble, vanilla ice cream
Dark chocolate cake, passionfruit, cocoa
Fig leaf parfait, blackberries, almond
Rum baba, poached pear, roasted hazelnuts

Cheese Course (£15.00 per person)

Individual cheese boards with a selection of farmhouse cheeses with seasonal accompaniments

Please select one set menu for all of your guests. You can create a 4, 5 or 6 course menu from the dishes opposite by selecting one dish for each course

4 course menu

£79 per person including chef's seasonal canapes, coffee & petit fours

5 course menu

£89 per person including chef's seasonal canapes, coffee & petit fours

6 course menu

£99 per person including chef's seasonal canapes, coffee & petit fours.

