



Private Dining MENU

Three courses for £75.00 per person

Please choose one option from each course for the whole party

STARTERS

Crispy beef salad, horseradish cream, coriander

French onion soup, cheddar beignet, allium oil

Smoked Bibury trout, fried Jerusalem artichoke, tartar sauce

Shellfish tortellini, coconut bisque, confit lemon

Venison tartar, crème fraîche, mushroom ketchup, sourdough croutons

MAIN COURSES

Aged sirloin of beef, chimichurri, pomme anna, roasted shallot, peppercorn sauce

Confit Duck leg, cassoulet, roasted red pepper, red wine jus

Pan roasted sea bream, butternut squash & pumpkin seed fregola, sauce vierge

Sweet potato pithivier, mushroom cream, pomme puree, crispy onion

Hake, kohlrabi ragu, spiced citrus blanquette with mussels & tarragon

DESSERTS

Spiced pear & ginger trifle

Baked chocolate, damson yoghurt ice cream, cocoa crumb

Apple tart tatin, vanilla ice cream

Gingerbread parfait, blackberries, caramelised walnut

Selection of British cheeses, crackers & grapes (£15 supplement)