



Private Dining

MENU

Three courses for £75.00 per person

Please choose one option from each course for the whole party

STARTERS

Smoked bibury trout rillette, cucumber, lemon and dill

Baby gem lettuce, caesar dressing, sourdough croutons

Chicken liver parfait, apricot chutney, chicken skin granola, brioche

Courgette & basil orzo, crème fraiche, parmesan, pickled citrus

Chorizo ravioli, pork & black garlic broth, sesame seeds

MAIN COURSES

Roast Cotswold chicken, leg croquette, asparagus, pomme puree

Pan fried seabass, pink fur potatoes, citrus blanquette, pea fricassee

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

Spring onion gnocci, Pot roast hispi cabbage, tarragon beurre blanc

Monkfish cooked on BBQ, spiced pearl barley, sweetcorn puree & tomato fondue

DESSERTS

Rhubarb trifle, clotted cream, hibiscus syrup, ginger

Lemon posset, fresh raspberries, meringue, lemon balm

Vanilla parfait, strawberry sorbet, almond crumb

Chocolate cremeux, mint and olive oil ice cream

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