

PRIVATE DINING MENU

Roasted Tomato & Cumin Soup

Venison & Ham Hock Terrine, plum chutney, sourdough toast

Beetroot, Goat's Curd & Hazelnut Salad

Seabream Carpaccio, lemon, dill & capers

Baked Farinata, fennel, kale & olive

Hereford Beef Fillet roasted bone marrow,
peppercorn sauce, spinach & creamed potatoes (£6 supplement)

Spatchcock Baby Chicken, homemade chips, salad & lemon aioli

Wild Mushroom & Mascarpone Ravioli, sage butter

Seared Salmon, puntarelle, fennel, anchovies & chicory

Butternut Squash, romanesco, pardina lentils, radicchio & salsa verde

Fig & Honey Cheesecake, caramel ice cream & honeycomb

Pecan Tart, clotted cream

Chocolate Pot, crème fraiche, rosemary & almond praline

Thyme Roasted Plums, plum sorbet

Selection of British Cheeses, spelt crackers, pear & date chutney