



PRIVATE DINING MENUS



MENU A

Salt-crusted sourdough bread
With salted butter

STARTER

Roasted tomato soup
Red pepper, crumbled Greek-style "cheese", pine nuts and coriander

MAIN

Truffle chicken milanese
Free-range fried hen's egg, brioche-crumb, truffle cream and Parmigiano Reggiano

DESSERT

Classic frozen berries
Selected berries and redcurrants with yoghurt sorbet, white chocolate sauce

Selection of teas and filter coffees

Menu price: £60



*A discretionary optional service charge of 13.5% will be added to your bill.
Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.*



PRIVATE DINING MENUS



We offer two choice menus to choose from
but please note you must select one menu for the whole party.

For groups of up to 12 guests
Your guests may order on the day from this menu.

For groups of 12 guests and over
We ask all of your guests to order in advance from this menu
and we require the final pre-orders two weeks prior to your event.

MENU B

Salt-crusted sourdough bread
With salted butter

STARTERS

Tossed Asian salad
*Warm salad of pak choi, watermelon, broccoli,
cashew nuts, sesame and coriander with hoisin sauce*

Robata grilled chicken skewers
With bang bang peanut sauce, sesame, coconut, lime and coriander

Goat's curd salad
Courgette ribbons, golden raisins, pecans, white endive, fennel pollen and Black Bee honey

MAINS

Pan-roasted fillet of salmon
Pink peppercorn hollandaise sauce, charred broccoli, lemon and watercress

Grilled chicken salad
*Baby gem, endive, quinoa, radish, chickpeas, chilli, sesame seeds,
coriander cress and courgette dressing*

Chargrilled halloumi with oxheart tomatoes
Courgette ribbons, smoked aubergine, broad beans, red pesto and sherry vinaigrette

DESSERTS

Crème brûlée
Classic set vanilla custard with a caramelised sugar crust

Profiteroles
Vanilla ice cream, warm chocolate sauce and gold flakes

Classic frozen berries
Selected berries and redcurrants with yoghurt sorbet, white chocolate sauce

Selection of teas and filter coffees

Menu price: £70

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MENU C

Salt-crusted sourdough bread
With salted butter

STARTERS

Whiskey barrel wood smoked salmon
Chive cream cheese, salmon roe, lemon and dark rye bread

MAINS

Sirloin steak
*Chargrilled and served with dauphinoise potatoes,
green beans and watercress, peppercorn or Béarnaise sauce*

DESSERTS

Chocolate bombe
Celebrated melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Selection of teas and filter coffees

Menu price: £80

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MENU D

Salt-crusted sourdough bread
With salted butter

STARTERS

Crispy duck salad
Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

Whiskey barrel wood smoked salmon
Chive cream cheese, salmon roe, lemon and dark rye bread

Burrata with lovage pesto
Pea and herb purée with broad beans, pine nuts and cornflowers

MAINS

Blackened cod fillet
*Baked on a banana leaf with soy marinade, served with citrus-pickled fennel,
broccoli, jasmine rice, yuzu and herb sauce*

Fillet steak
*Chargrilled and served with daubinoise potatoes,
green beans and watercress, peppercorn or Béarnaise sauce*

Chargrilled halloumi with oxheart tomatoes
Courgette ribbons, smoked aubergine, broad beans, red pesto and sherry vinaigrette

DESSERTS

Chocolate bombe
Celebrated melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Strawberry and elderflower trifle
Layered Savoirdi biscuits with strawberries, lavender and vanilla cream

Apple tart fine
Baked apple tart with Calvados caramel and Madagascar vanilla ice cream

Selection of teas and filter coffees

Menu price: £90

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SUNDAY ROAST

Available Sunday 11am - 4pm

STARTERS

Whiskey barrel wood smoked salmon
Chive cream cheese, salmon roe, lemon and dark rye bread

MAINS

Sunday roast
*Dry-aged beef with Yorkshire puddings, rosemary roast potatoes, green beans
with almonds, carrot and swede mash, finished with red wine gravy*

DESSERTS

Crème brûlée
Classic set vanilla custard with a caramelised sugar crust
Selection of teas and filter coffees

Menu price: £55

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CONTACT US

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