



PRIVATE DINING MENU

STARTERS

SOUP DE JOUR

Warm Bread

CRISPY TANDORI SPICED CHICKEN

Strained Yoghurt | Mint | Mango | Lime

CURED TUNA LOIN ESCABECHE

Rice Wine Emulsion | Pickled Papaya | Brown Butter Quinoa | Lotus Crisps

GNOCCHI

Hen of the Woods | Truffle | Parmesan | Charred English Russet | Crispy Kale

MAINS

35 DAY MATURED RIBEYE

Steak Garni | Salad | Peppercorn Sauce
(Supplement Charge of £2.50)

BREAST OF CHICKEN

Pulled Pancetta & Gruyere Stuffed Potato | Eryngii Mushrooms
Salt Baked Sand Carrot | White Onion Foam | Red Wine Jus

BUTTER POACHED COD

Aubergine | Pine Nuts | Slow Braised Octopus | Saffron | Tomato

BBQ PUMPKIN & CHARRED ONION

Smoked Shallot | Mustard Seed | Roasted Pepper | Jalapeño

DESSERTS

DARK CHOCOLATE & CHERRY

Chocolate Foam | Macerated Cherries | Chocolate Sponge | Aero

ROAST FIG & BLACK SESAME TART

Milk Ice Cream

BLOOD ORANGE POSSET

Lavender Scented Shortbread | Coconut Meringue

A SELECTION OF BRITISH AND CONTINENTAL CHEESES

Fruit Chutney | Grapes | Crackers | Fruit Cake | Quince

