

PRIVATE DINING MENU SELECTOR

£45 per person for three courses

£53 per person for four courses (to include cheese)

Simply pick three dishes from each course and ask your guests
to pre-order their menu

Starters

Celeriac soup, trompette mushrooms, truffle oil

Scottish smoked salmon with lemon, black pepper and rye bread

Air dried beef carpaccio, celeriac, parmesan

BBQ glazed pigs cheek, piccalilli

A trio of beetroot, toasted seeds, dukkah

Mains

Roasted free-range chicken breast, caraway cabbage, fondant potato, red wine jus

Tore Meadow beef cheek, lardons, mushrooms, horseradish and mustard mash

Roasted North Sea cod, puy lentils, salsa verde, cherry tomatoes

Middle Eastern spiced cauliflower, peppers, paneer, barley

Himalayan salt aged rib-eye steak, fries, béarnaise (£5 supplement)

Desserts

Boca Negra (intense chocolate cake), clotted cream, popcorn

Honey crème caramel, honeycomb, shortbread

Cardamom and saffron poached pears, peanut brittle, Madagascan vanilla ice-cream

Westcombe cheddar, homemade chutney, crackers

A selection of ice-creams or sorbets

Tea/coffee and goodies

