



FEASTING STYLE PRIVATE DINING MENU

FOR THE TABLE

Marinated olives ve/gf

Smoked almonds ve/gf

Sourdough, Cheshire butter v

(all served)

STARTERS

Korean fried chicken, hot honey & togarashi

Truffle arancini, wild mushrooms, ricotta dressing v

Nutbourne tomatoes, salsa verde ve/gf

(all served)

MAIN COURSE

Asparagus, blood orange dressing, toasted pinenuts ve/gf

Baked Scottish salmon, hollandaise sauce gf

Norfolk Black corn-fed chicken, thyme jus gf

Confit pork belly, charcuterie jus gf

Grilled Scottish sirloin, bone marrow gravy gf

(please select two for the table)

SIDE DISHES

Koffman fries, house seasoning ve/gf

Petit herb salad, maple and mustard vinaigrette ve/gf

Tenderstem broccoli, chilli oil ve/gf

(all served)

SWEETS

Sticky date pudding, toffee sauce, pecans, clotted cream v

Manjari chocolate mousse, extra virgin olive oil, Maldon sea salt v/gf

(please select one for the table)