



O  
Private Dining



60.00

For the Table

48 Hour Sourdough Bread (V & GF option) sea salt butter

Olives (Ve & GF)

Small Plates

Served sharing style

Ham Hock & Parsley Terrine Indian military pickle, sourdough toast

Cured Mackerel (GF) grapes, verjus, tarragon

Warm Winter Salad (V) Delica pumpkin, chantarelles, brown butter, truffle, barley

Large Plates

Please choose your main

Roasted Cod (GF) samphire, sauce gribiche

Roast & Tempura Cauliflower (Ve) curry sauce, cashew nut, pickled ginger

Chicken Schnitzel free range Cotswold chicken, Westcombe cheddar sauce, fried egg, truffle

Desserts

Please choose your dessert

Apple Tarte Tatin caramelised Braeburn apples, cinnamon, vanilla ice cream

Valrhona Chocolate Mousse (Ve & GF) pear compôte

Egg Custard Tart nutmeg

Vegan options available upon request

National Gallery Members enjoy a 10% discount on your food per member

Guests with allergies and intolerances should inform a member of the team before placing an order for food or drinks. We can't guarantee any of our products are suitable for those with allergies due to high risk of cross contamination. A 12.5% discretionary service charge is added to your bill. All prices include current rate of VAT. Vegan options available. We do not take cash. Menus subject to change.



O  
Private Dining



90.00

For the Table

48 Hour Sourdough Bread (V & GF option) sea salt butter

Olives (Ve & GF)

Taramasalata radishes and fennel

Nuts with Rosemary & Chilli (Ve & GF)

Small Plates

Served sharing style

Cornish Crab (GF) fennel, grapefruit, kohlrabi

London Burrata (V & GF) beetroot, horseradish, red vein sorrel

Exmoor Venison Tartare sour cherry, marinated figs

Large Plates

Please choose your main

Gigha Halibut (GF) cacciucco sauce, braised fennel, sea herbs

Roast & Tempura Cauliflower (Ve) curry sauce, cashew nut, pickled ginger

Stuffed Tamworth Pork black pudding, turnip tops, caper gravy

Dry Aged Hereford Sirloin (GF) grape mustard, bordelaise sauce (300g)

Desserts

Please choose your desserts

Apple Tarte Tatin caramelised Braeburn apples, cinnamon, vanilla ice cream

Citrus Pavlova (GF) crystallised meringue, brandy cream, citrus salsa

Sticky Toffee Pudding toffee sauce, caramelised pears, Cornish clotted cream

Baron Bigod Williams pear, truffle honey

Vegan options available upon request

National Gallery Members enjoy a 10% discount on your food per member

Guests with allergies and intolerances should inform a member of the team before placing an order for food or drinks. We can't guarantee any of our products are suitable for those with allergies due to high risk of cross contamination. A 12.5% discretionary service charge is added to your bill. All prices include current rate of VAT. Vegan options available. We do not take cash. Menus subject to change.



O  
Private Dining



120.00  
Pre Order

For the Table

48 Hour Sourdough Bread (V & GF option) sea salt butter

Olives (Ve & GF)

Taramasalata radishes and fennel

Devils on Horseback (GF) prunes wrapped in Tamworth smoked bacon

To Start

Cornish Crab (GF) fennel, grapefruit, kohlrabi

Ham Hock & Parsley Terrine Indian military pickle, sourdough toast

London Burrata (V & GF) beetroot, horseradish, red vein sorrel

Large Plates

Hereford Beef Wellington mushroom, madeira, truffle jus

Roast Halibut (GF) salsify, lobster sauce

Celeriac, Potato & Truffle Pithivier (V) Baron Bigod, madeira sauce

Served with pink firs, brussels sprouts, carrots with butter and chives

Desserts

Citrus Pavlova (GF) crystallised meringue, brandy cream, citrus salsa

Coffee & Petit Fours

Vegan options available upon request

National Gallery Members enjoy a 10% discount on your food per member  
Guests with allergies and intolerances should inform a member of the team before placing an order for food or drinks. We can't guarantee any of our products are suitable for those with allergies due to high risk of cross contamination. A 12.5% discretionary service charge is added to your bill. All prices include current rate of VAT. Vegan options available. We do not take cash. Menus subject to change.



O  
Private Dining



Additions

Canapé x4 (2 of each) 45.00 (list available)

Oysters 12 / 24 classic or house x12 60.00 / x24 120.00

Exmoor Caviar sour cream, chives, potato crisps 30g / 85.00

Mini Mince Pies 3.00

English & Irish Cheeses from Neal's Yard seasonal accompaniments 19.00pp

Petit Fours takeaway chocolate box 6.00

Fortnum & Mason Crackers (set of 6) 200.00

Champagnes

**Ruinart Blanc De Blanc**  
Champagne, France, NV  
nectarines, citrus fruits with  
a pleasant mineral quality  
125ml - 27.50 / 750ml - 165.00

**Krug Champagne**  
Champagne, France, 2003  
aromas of blossom, fresh plums,  
green apples, orange peel and hazelnut  
750ml - 350.00

**Dom Perignon, Vintage**  
Champagne, France, 2012  
honeysuckle, toasted almonds,  
ripe fruit, and vanilla  
750ml - 320.00

**Delamotte Brut**  
Champagne, France, NV  
appealing freshness, soft curves  
and a precise, fresh fruit finish  
125ml - 18.00 / 750ml - 85.00

**Laurent-Perrier Rose**  
Champagne, France, NV  
ripe red fruit aromas, exotic  
intensity and great freshness  
125ml - 25.00 / 750ml - 145.00

**Nyetimber Classic Cuvee**  
West Chilmington, England, NV  
palate of honey, almond,  
pastry and baked apples  
125ml - 18.00 / 750ml - 98.00

National Gallery Members enjoy a 10% discount on your food per member

Guests with allergies and intolerances should inform a member of the team before placing an order for food or drinks. We can't guarantee any of our products are suitable for those with allergies due to high risk of cross contamination. A 12.5% discretionary service charge is added to your bill. All prices include current rate of VAT. Vegan options available. We do not take cash. Menus subject to change.