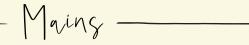
Private Vining

For the Table -

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

London Burrata (V & GF) beetroot, horseradish, red vein sorrel New Season Onion & Potato Soup (Ve & GF) pickled roscoff, wild garlic oil Ochre Caesar Salad gem lettuce, anchovy, sourdough, St. Ewes egg, 36 month parmesan

Small Plates -



Please choose your main

Tamworth Pork & Beef Sausage white bean cassoulet, smoked bacon, herb crumb Coconut & Tamarind Curry (Ve & GF) cucumber and courgette salad, peanuts, spring vegetables Fried Plaice Bun mushy peas, tartare sauce

Served with Fries (V), Green Salad (Ve & GF) or Tenderstem Broccoli (Ve & GF)

Desserts -

Apple Tarte Tatin (V) caramelised Braeburn apples, cinnamon, vanilla ice cream Basque Cheesecake (V & GF) poached rhubarb Ice Cream & Sorbet (Ve, V & GF)



rivate Vining

For the Table

48 Hour Sourdough Bread (Ve & GF option) sea salt butter Olives (Ve & GF) Mac & Cheese Croquettes (V) truffle, lovage mayonnaise Taramasalata radishes and fennel

Small Plates

New Season Onion & Potato Soup (Ve & GF) pickled roscoff, wild garlic oil London Burrata (V & GF) beetroot, horseradish, red vein sorrel Steak Tartare Hereford beef, egg yolk, sourdough toast

Mains ----

Please choose your main

Devon Crab Linguine chilli, lemon, datterini tomatoes, pangrattato Coconut & Tamarind Curry (Ve & GF) cucumber and courgette salad, peanuts, spring vegetables Beef Fillet (GF) 160g Hereford beef fillet with peppercorn sauce

Served with Fries (V), Green Salad (Ve & GF) or Tenderstem Broccoli (Ve & GF)

Vesserts -

Apple Tarte Tatin (V) caramelised Braeburn apples, cinnamon, vanilla ice cream Chocolate Fondant (V) 70% dark chocolate fondant, pistachio ice cream Ice Cream & Sorbet (Ve, V & GF)



rivate Vining

For the Table

48 Hour Sourdough Bread (Ve & GF option) sea salt butter Olives (Ve & GF) Jersey Rock Oysters (GF) classic mignonette or house garnish Mac & Cheese Croquettes (V) truffle, lovage mayonnaise Cobble Lane Fennel Salami (GF)

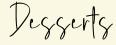
New Season Onion & Potato Soup (Ve & GF) pickled roscoff, wild garlic oil London Burrata (V & GF) beetroot, horseradish, red vein sorrel Steak Tartare Hereford beef, egg yolk, sourdough toast Cornish Crab (GF) fennel, grapefruit, kohlrabi

To Start _____

Mains-

Hereford Beef Wellington mushroom, madeira, truffle jus Pan Roast Chalk Stream Trout (GF) honeycomb tomatoes, samphire basil and lemon vinaigrette Coconut & Tamarind Curry (Ve & GF) cucumber and courgette salad, peanuts, spring vegetables Chicken Schnitzel free range Cotswold chicken, Westcombe cheddar sauce, fried egg, black truffle

Served with Fries (V), Green Salad (Ve & GF) or Tenderstem Broccoli (Ve & GF)



Apple Tarte Tatin (V) caramelised Braeburn apples, cinnamon, vanilla ice cream Chocolate Fondant (V) 70% dark chocolate fondant, pistachio ice cream Basque Cheesecake (V & GF) poached rhubarb Baron Bigon (V) Williams pear, truffle honey Ice Cream & Sorbets (Ve, V & GF)

