

PRIVATE DINING MENU

3 COURSES £65

STARTERS

BEEF TARTARE

truffle mayo, cured egg yolk and spring onion

SALMON SASHIMI

strawberries, pistachio and creme fraiche

BURRATA

asparagus, olives crostini and preserved lemon (v)

MAINS

RISOTTO

shiitake mushrooms, confit tomato and aged parmesan veloute (v)

VENISON LOIN

red wine jus and celeriac 3 ways

PAN FRIED COD

pea puree, herb oil, tenderstem broccoli, pickled grapes and beurre blanc sauce

DESSERTS

CROQUELIN CHOUX

white chocolate ganache and summer fruits

VEGAN LEMON CAKE

kiwi, pineapple and passion fruit coulis

COCONUT AND NUTELLA SPONGE

served with mascarpone ice cream

BRITISH CHEESEBOARD

apple and raisin chutney, crackers

(+£10 supplement)

(v) represents vegetarian, (vg) represents vegan. For further dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill which goes directly to our team. However, if we have failed to impress you, please tell us immediately, the service charge will be removed and every effort made to redeem ourselves.