

# Private Dining Menu

£115pp

## Sharing Starters

### Tarama

Cornish Crab | Cured Egg Yolk

### Angus Beef Carpaccio

Basil Pesto | Grana Padano

### Baked Atlantic Prawns

Olive Oil | Tomato | Harissa

### Salad Niçoise

Niçoise Salad

### Seasonal Tomato Salad

Labneh | Dill

## Choice of Mains

(Select two)

### Potato Gnocchi

Al Pomodoro

### Orecchiette

Crab

### Filet Steak

Green Peppercorn Sauce

### Slow Cooked Lamb Shoulder

Niçoise Sauce

### Grilled Sole

Lemon | Caper Butter

## Choice of Sides

(Select four)

Koffman Fries | Mesclun Salad

Green Beans | Tender Stem Broccoli | Pomme Purée

## Sharing Desserts

### Coffee & Whisky Cheesecake

### Warm Chocolate Coulant

Milk Ice Cream

### Orange Blossom Madeleines

Olive Oil Ice Cream

### Goats Cheese

Confit Fruit | Crackers

### Apple Tatin

A discretionary service charge of 10% will be added to your bill.

Prices include VAT. Cover charge £2.

# Private Dining Menu

£95pp

## Sharing Starters

### Tarama

Cornish Crab | Cured Egg Yolk

### Baked Atlantic Prawns

Olive Oil | Tomato | Harissa

### Salad Niçoise

Niçoise Salad

### Seasonal Tomato Salad

Labneh | Dill

## Choice of Mains

(Select two)

### Potato Gnocchi

Al Pomodoro

### Orecchiette

Crab

### Slow Cooked Lamb Shoulder

Niçoise Sauce

### Grilled Tiger Prawns

Citrus Butter

## Choice of Sides

(Select three)

Koffman Fries | Mesclun Salad  
Green Beans | Tender Stem Broccoli

## Sharing Desserts

### Coffee & Whisky Cheesecake

### Warm Chocolate Coulant

Milk Ice Cream

### Orange Blossom Madeleines

Olive Oil Ice Cream

### Crème Brûlée

Vanilla

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