



## PRIVATE DINING

2 courses £42

3 courses £50

### STARTERS

steak tartare, confit egg yolk, rosemary focaccia  
moules marinière, sourdough toast  
torched mackerel, pink fir apple salad, pickled red onions  
hispi cabbage, crispy shallots, parsley beurre blanc  
beetroot salad, sweet potato, baby spinach, walnut, citrus

### MAINS

wild garlic risotto, choice of crispy bacon or herb migas  
grilled lamb cutlets, asparagus, purple potato mash, salsa verde  
milk-poached cod fillet, leek & fennel barigoule  
cauliflower florets, homemade tahini & hummus, quinoa, spelt, pomegranate  
35 day dry-aged ribeye & chips, peppercorn sauce

### PUDDING

lemon posset  
tiramisù  
cheese plate- manchego, baron bigod, white lake driftwood, isle of wight blue

**You're welcome to select any two dishes from each course for your guests to choose from. We're happy to accommodate dietary requirements, and can provide specific dishes for anyone who's vegan, vegetarian, or gluten-free.**

Please advise us of any allergies. A discretionary service charge of 12.5% will be added to your bill.