

£55pp

Private Dining Menu

KING ST
TOWNHOUSE

Private Dining Menu

£55 per person

Starters

Crisp Pork Belly (NGI on request)

Smoked chilli & tamarind sauce / Apple & celeriac slaw

Smoked Salmon (NGI on request)

Crispy capers / Lemon & dill crème fraîche

Mushroom Parfait (V)

Toasted brioche / Pickled shallots

Mains

Chicken (NGI on request)

Sweetcorn purée / Hash brown / Baby carrots / Jus / Crispy kale

Cod (NGI on request)

Crispy leeks / Spring onion / Pressed potato / Prawn & lobster bisque

Moroccan Spiced Falafel (V) (VV) (DF) (NGI on request)

Tomato chutney / Baba ganoush / Pomegranate / Curry oil

Desserts

Lemon Cheesecake

Blackberry / Poppy seed meringue / White chocolate

Vanilla & Nutmeg Crème Brûlée (V) (NGI on request)

White chocolate madeleines / Fresh berries

Warm Vegan Banana & Pineapple Cake (DF) (V) (VV)

Vegan coconut ice cream / Toasted coconut / Caramelised banana

£65pp

Private Dining Menu

KING ST
TOWNHOUSE

Private Dining Menu

£65 *per person*

Starters

Roast Red Pepper & Butternut Squash Soup (V) (VV on request) (NGI on request)
(DF on request)

Balsamic glaze / Sourdough croutons

Pressed Ham Hock (NGI)

Pickled vegetables / Caramelised onion emulsion / Olive crumb

Spiced Cod & Salmon Fishcake

Carrot / Cucumber / Sweet chilli / Crispy noodles

Mains

Lamb Rump

Black pudding bonbon / Pea & mint purée / Pancetta Parmentier potatoes

Seabass (NGI)

*Braised potato / Lemon & garlic roast Tenderstem® broccoli / Beurre noisette hollandaise /
Caper berries*

Blue Cheese & Spinach Stuffed Portobello Mushroom (V) (NGI on request)

Herb crumb / Courgette ribbons / Red pesto

Desserts

Chef's Dessert Trio

Dark chocolate & caramel cake / Raspberry & white chocolate choux / Lemon & blueberry sponge

Sticky Toffee Pecan Pudding (N) (V) (Contains alcohol)

Irish cream ice cream / Candied pecans

Chocolate Avocado Cake (DF) (NGI) (V) (VV)

Fresh berries / Vanilla mousse / Raspberry sorbet

£75pp

Private Dining Menu

KING ST
TOWNHOUSE

Private Dining Menu

£75 *per person*

Starters

Scallop (NGI) (DF on request)

Spiced tomato sauce / Puffed rice / Citrus roast cauliflower

Cured Duck (NGI) (DF on request)

Plum gel / Pickled radish / Crispy potato

Roast Artichoke Risotto (V) (VV on request) (NGI)

Sweet potato / Herb oil

Mains

Salmon (NGI on request) (DF on request)

Tarragon & crème fraiche crushed potatoes / Baby leeks / Romesco purée

Beef Fillet (All steaks served medium as standard) (NGI on request) (DF on request)

Peppercorn sauce / Celeriac purée / Fondant potato / Truffle honey glazed baby carrots / Crispy shallots

Salt Baked Beetroot Tart Tatin (V) (VV on request) (DF on request)

Sauteed new potatoes / Rocket / Goats cheese / Balsamic

Desserts

Dark Chocolate & Mascarpone Torte

Chocolate sponge / Tonka & caramel sauce

Pistachio Polenta Cake (N) (V) (NGI) (DF)

Strawberry & rose sorbet / Pistachio brittle

Spiced Orange & White Chocolate Carrot Cake (V)

Fresh orange / Salted caramel