

ONEALDWYCH

PRIVATE DINING MENU

STARTERS

SUFFOLK PORK CHEEK

Heritage carrot, sea purslane, crackling

ORKNEY SCALLOPS

Confit chicken, sweetcorn, wood sorrel

MAINS

IRISH BEEF COOKED OVER CHARCOAL

Roast parsnip, fondant potato, truffle, thyme jus

STEAMED BRIXHAM TURBOT

Saffron potato, lobster, basil

DESSERTS

BITTER CHOCOLATE TART

Pistachio ice cream, preserved cherries

THIN APPLE TART

Crème fraîche, vanilla custard

TEA, COFFEE & PETITS FOURS

130 per person

Please let us know if you have any allergies or dietary requirements.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.