

ONEALDWYCH

PRIVATE DINING MENU

STARTERS

SUFFOLK PORK CHEEK

Heritage carrot, sea purslane, crackling

WHIPPED GOATS CURD

Marinated beetroot, candied hazelnuts, nasturtium flowers

MAINS

BREAST OF DEVON CHICKEN

Herb gnocchi, French beans, pancetta, chicken jus

LOCH DUART SALMON

Cornish mussels, soft herbs, lobster reduction

DESSERTS

PEAR AND ALMOND TART

Chantilly cream, almond crumb

WARM CHOCOLATE FONDANT

Vanilla ice cream, mint

TEA, COFFEE & PETITS FOURS

95 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.