



## PRIVATE DINING MENU

(Available from 6pm – 9pm)

**3-courses at £75**

### **STARTERS**

*Please select one*

Kale salad with quinoa, crispy chickpeas and lemon dressing

Pumpkin risotto with crispy bacon and Parmesan flakes

Seared baby gem, roasted hazelnuts and Parmesan sauce

### **MAINS**

*Please select one*

Grilled chicken with braised puy lentils, green apple, celery and mint salad

Grilled salmon, leeks fondue and Dijon mustard beurre blanc

Mushroom and celeriac tartlet with apple compote.

### **DESSERTS**

*Please select one*

Carrot cake with rose and vanilla Chantilly

Apple crumble

Please note, that all prices are inclusive of VAT and are subject to a 12.5 per cent discretionary service charge.  
All our food and beverage is prepared in a kitchen where nuts, gluten and other food allergens are present.  
Our menu description does not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.