



PRIVATE DINING MENU

(Available from 6pm – 9pm)

5-courses at £110

1st Course

Seared baby gem, roasted hazelnuts and a Parmesan sauce

OR

Grilled scallop, green apple and salmon roe, and a coconut sauce

2nd Course

Tupinambur tartar with foie and sage

OR

Grilled prawn on blossom mojo

3rd Course

Beetroot wellington with porcini sauce

OR

Seafood rice, prawn carpaccio, and a prawn and garlic emulsion

4th Course

Lamb shank terrine with carrot purée and pistachios

OR

Mushroom and celeriac tartlet with apple compote

5th Course

Burnt cheesecake

OR

Mandarin tart with blossom Chantilly

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.