



PRIVATE DINING MENU

Three course menu at £70 per person

AMUSE BOUCHE

STARTERS

Miso marinated salmon, almond soup, tapioca
or
Trio of beets, sweet potato and sherry dressing (V)

MAINS

Corn fed chicken breast, Jerusalem artichokes pure, wild mushrooms, truffle jus
or
Scottish Cod, roasted young leeks and leek veloute
or
Wild mushroom rice, black truffle vinaigrette (V)

DESSERTS

Passion fruit cake
or
Dark chocolate textures

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



PRIVATE DINING MENU

Four course menu at £90 per person

CHEF SELECTION OF TWO AMUSE BOUCHES

FIRST COURSE

Foie gras terrine, toasted brioche, onion marmalade
or

Miso marinated salmon, almond soup, tapioca
or

Trio of beets, sweet potato and sherry dressing (V)

SECOND COURSE

Corn fed chicken breast, Jerusalem artichokes pure, wild mushrooms, truffle jus
or

Scottish Cod, roasted young leeks and leek veloute
or

Wild mushroom rice, black truffle vinaigrette (V)

THIRD COURSE

Corn fed chicken breast, Jerusalem artichokes pure, wild mushrooms, truffle jus
or

Iberico Presa, creamy wheat, parsley pesto, pork crackers
or

Wild mushroom rice, black truffle vinaigrette (V)

FOURTH COURSE

Burnt cheesecake, yoghurt ice cream
or

Dark chocolate textures

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



PRIVATE DINING MENU

Five course menu at £110 per person

CHEF SELECTION OF THREE AMUSE BOUCHES

FIRST COURSE

Trio of beets, sweet potato and sherry dressing (V)

SECOND COURSE

Grilled King scallops, roasted vegetables pure, pancetta and caviar

THIRD COURSE

Grilled turbot on the bone, Romesco sauce and sea salad

FOURTH COURSE

Glazed slow cooked lamb shank, pomme pure, roasted baby carrots

FIFTH COURSE

Strawberry and rose ice lolly, white chocolate, yoghurt sauce

Please speak to the team for vegetarian options

Five course menu is only available for parties up to 40 covers with the same menu for the entire party

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