

PRIVATE DINING MENU
£35 PER PERSON

Starters:

Jerusalem artichoke soup

Freekeh, squash, rainbow carrots & kale salad, chilli dressing

Seared yellowfin tuna, black radish, avocado & wasabi

Chicken & pistachio terrine

Mains:

Sundried cherry tomato risotto, basil oil, goat's curd

Swordfish steak, Nutbourne tomato, sautéed new potatoes, green bean salad, basil dressing

Duck breast, baby carrots, braised fennel, potato fondant

8oz sirloin, hand-cut chips, *Béarnaise or peppercorn sauce*
(our recommendation: medium rare)

Desserts:

Selection of ice creams and sorbets

Raspberry & lemon posset, thyme shortbread

Forced rhubarb & Bramley apple crumble, custard

Chocolate parfait & orange sorbet