

PRIVATE DINING MENU
£45 PER PERSON

Starters:

Chilled Bloody Mary soup

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

Seared yellowfin tuna, black radish, avocado & wasabi

Rabbit, pea & bacon terrine, sourdough

Mains:

Pearl barley risotto, beetroot, pickled cauliflower, black garlic

Whole lemon sole, sea vegetables, potatoes

Guinea fowl breast, baby lentils, squash, potato fondant & red cream jus

10oz rib eye, hand-cut chips, *Béarnaise or peppercorn sauce*
(our recommendation: medium rare)

Desserts:

Lemon tart, raspberry sorbet

Chocolate fondant, clotted cream

Baked peaches, raspberry ripple ice cream

British cheese board, Kumquat chutney, grapes & water biscuits