



Private Dining



65.00

For the Table

48 Hour Sourdough Bread (Ve & GF option) sea salt butter

Olives (Ve & GF)

Small Plates

Ham Hock & Parsley Terrine Indian military pickle, sourdough toast

Cured Mackerel (GF) grapes, verjus, tarragon

Artichokes & Hedgehog Mushrooms (V & GF) potato and garlic puree, raw artichoke and black truffle

Large Plates

Please choose your main

Roasted Cod (GF) samphire, sauce gribiche

Roast & Tempura Cauliflower (Ve) curry sauce, cashew nut, pickled ginger

Chicken Schnitzel free range Cotswold chicken, Westcombe cheddar sauce, fried egg, black truffle

Served with Fries & Bitter Leaf Salad

Desserts

Please choose your dessert

Apple Tarte Tatin (V) caramelised Braeburn apples, cinnamon, vanilla ice cream

Valrhona Chocolate Mousse (Ve & GF) pear compôte

Basque Cheesecake (V & GF) caramel sauce

Vegan options available upon request

National Gallery Members enjoy a 10% discount on your food per member

Guests with allergies and intolerances should inform a member of the team before placing an order for food or drinks. We can't guarantee any of our products are suitable for those with allergies due to high risk of cross contamination. A 12.5% discretionary service charge is added to your bill. All prices include current rate of VAT. Vegan options available. We do not take cash. Menus subject to change.



Private Dining



90.00

For the Table

48 Hour Sourdough Bread (Ve & GF option) sea salt butter

Olives (Ve & GF)

Taramasalata radishes and fennel

Nuts with Rosemary & Chilli (Ve & GF)

Small Plates

Cornish Crab (GF) fennel, grapefruit, kohlrabi

London Burrata (V & GF) beetroot, horseradish, red vein sorrel

Exmoor Venison Tartare sour cherry, marinated figs

Large Plates

Please choose your main

Roast Monkfish asparagus, lobster sauce

Roast & Tempura Cauliflower (Ve) curry sauce, cashew nut, pickled ginger

Braised Beef Shin & Oxtail Ragù, Mafalde Pasta Bermondsey hard pressed cheese

Dry Aged Hereford Sirloin (GF) grape mustard, bordelaise sauce (300g)

Served with Pink Firs, Winters Greens & Celeriac Remoulade

Desserts

Please choose your dessert

Apple Tarte Tatin (V) caramelised Braeburn apples, cinnamon, vanilla ice cream

Yorkshire Rhubarb (V & GF) vanilla cream

Kalingo Grand cru Chocolate Tart (V) sea salt, vanilla ice cream

Baron Bigod (V) Williams pear, truffle honey

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Private Dining



120.00
Pre Order

For the Table

48 Hour Sourdough Bread (Ve & GF option) sea salt butter

Olives (Ve & GF)

Taramasalata radishes and fennel

Celeriac & Truffle Croquettes (V) lovage mayonnaise

To Start

Cornish Crab (GF) fennel, grapefruit, kohlrabi

Ham Hock & Parsley Terrine Indian military pickle, sourdough toast

London Burrata (V & GF) beetroot, horseradish, red vein sorrel

Large Plates

Hereford Beef Wellington mushroom, madeira, truffle jus

Roast Monkfish asparagus, lobster sauce

Celeriac, Potato & Truffle Pithivier (V) Baron Bigod, madeira sauce

Served with Pink Firs, Winters Greens & Celeriac Remoulade

Desserts

Yorkshire Rhubarb (V & GF) vanilla cream

Coffee & Petit Fours

Vegan options available upon request

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