

SUNDAY PRIVATE DINING MENU

A SELECTION OF SHARING STARTERS FOR THE TABLE

caraway bread, cultured hinxden butter, rosemary oil
cured salmon, creme fraiche, pickled cucumber, fennel
crackling, sage, apple sauce

ROASTS

CHICKEN corn-fed chicken breast, truffled bread sauce, watercress
PORK brined roast pork loin, crackling, apple sauce
LAMB slow roast shoulder of lamb, mint sauce, braised shallots
BEEF 35 day dry-aged scottish beef rump, horseradish creme fraiche
WELLINGTON classic beef fillet wellington 15 supplement

(please select one)

ONE ALL ROASTS ARE SERVED WITH BEEF DRIPPING ROAST POTATOES, CARROT AND SWEDE CRUSH,
WINTER GREENS, CAULIFLOWER CHEESE, YORKSHIRE PUDDING, RED WINE JUS

DESSERTS

CRUMBLE apple and blackberry crumble, vanilla custard
TOFFEE sticky toffee date pudding, toffee sauce, clotted cream
CHEESE 8 supplement
Tunworth, Ashmore, Kentish Blue and Tomme de Savoie served with crackers,
oat biscuits and rhubarb chutney

(please select one)

45 PER PERSON