

PRIVATE DINING

3 COURSES 65.00

Gazpacho (vg)

Grilled Squid | chilli, lemon & rocket

Watermelon & Feta | Castelfranco lettuce & mint

Steak Tartare | roasted bone marrow, sourdough

Roast Monkfish Tail | ratte potatoes, chervil butter sauce & samphire

Slow Cooked Pork Belly | creamed potato, spinach & apple sauce

Aubergine Parmigiana | green salad (v)

9oz Ribeye | chips, salad & chimichurri
(5 supplement)

Chocolate Mousse | orange & sesame (vg)

Banana Eton Mess | banana caramel & lime

Lemon Tart | bramble sorbet

Selection of British Cheese | crispbread, chutney & cider apples



GEESMARKET

15% discretionary service charge will be added to your bill.

All service charges & tips go to our team.

Our chefs will make every effort to accommodate any special requests.

Please inform us if you have any allergies or intolerances.