

PRIVATE DINING & EVENTS

STARTERS

Soy Cured Salmon

Pickled daikon, egg yolk, candied chilli, sesame & coriander mayonnaise

Truffle & Smoked Onion Polenta

Pickled mushrooms, Killeen goat's cheese, bitter leaves

Confit Free Range Pork Belly

Caper & raisin puree, apple, horseradish, crackling

MAINS

Roasted Free Range Caldecott Chicken Breast

Potato rosti, piccalilli, black pudding, baby leeks, jus gras

Seared North Atlantic Cod

Mussel, leek & saffron chowder, lemon, mashed potato

Pink Fir Potato, Leek & Gruyere Pithivier

Roasted cauliflower puree

DESSERTS

Baked Lemon Tart

Raspberry, crème fraiche, lemon balm

Caramelised White Chocolate Bavaois

Hazelnut, black cherry, mint

Warm Almond & Apricot Cake

Tonka bean ice cream, stem ginger

£105 per person