

Private Dining

Classic

Potato & onion seed sourdough, whipped butter, fennel pollen (1,3,9,12) (v)

For the Table

Taramasalata, cucumber & dill relish, rye bread crisp (3,7,13)

Heritage beetroot tartar, citrus ricotta, aged balsamic (1,3,8,9,12,13) (v)

Buttermilk fried chicken, sriracha & lime yoghurt (3,9,11)

Mains to Share

Miso glazed aubergine, mint yogurt, tahini dressing (3,8,9,10,11,12) (v)

Chalk stream trout, caper & raisin puree, cauliflower, radish (7,9,13)

Steak Diane, mushroom & green peppercorn sauce, shallot & parsley salad (9,10,11,13)

Sides

Koffman's skin on fries, rosemary salt (v)

Shredded carrot salad, Pommery mustard (11,13) (v)

Baby gem lettuce, honey & dill dressing (11,13) (v)

Add a cheese course +14

Selection of British cheeses, apple & cider chutney, Neal's Yard crackers (1,3,6,8,9,10,11,12,13)

Desserts to Share

Kiwi mousse, citrus & rosemary (6,7,8,9)

Rhubarb & coconut, candied ginger (1,3,8,13)

Smoked chocolate crèmeux, whiskey caramel, crystallised pecan (1,2,3,6,7,8,9)

If you have a food allergy, intolerance, or coeliac disease – Please speak to the staff about the ingredients in your food and drink before you order. Thank you. (v) Vegetarians, (ve) Vegan, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin. A discretionary service charge of 12.5% will be added to your final bill. All prices are inclusive of VAT at the current rate.



Private Dining

Prestige

Potato & onion seed sourdough, whipped butter, fennel pollen (1,3,9,12) (v)

For the Table

Buttermilk fried chicken, sriracha & lime yoghurt (3,9,11)

Grilled Cornish mackerel, green chili salsa, buttermilk, shallot (7,9)

Cashew hummus, harissa, pickled carrot, seeded crackers (1,2,3,6,8,9,12,13) (v)

Mains to Share

30-day dry aged rib eye, mushroom & green peppercorn sauce, shallot & parsley (9,10,11,13)

Chalk stream trout, caper & raisin puree, cauliflower, radish (7,9,13)

Creste di Gallo, Hen-of-the-wood mushroom, aged Parmesan (3,6,9,13) (v)

Sides

Cornish potatoes, garlic & herb butter (9) (v)

Baby gem lettuce, honey & dill dressing (11,13) (v)

Shredded carrot salad, Pommery mustard (11,13) (v)

Add a cheese course +14

Selection of British cheeses, apple & cider chutney, Neal's Yard crackers (1,3,6,8,9,10,11,12,13)

Desserts to Share

Rhubarb & coconut, candied ginger (1,3,8,13)

Earl Grey delice, macerated fennel, grapefruit (3,6,7,8,9)

Smoked chocolate crèmeux, whiskey caramel, crystallised pecan (1,2,3,6,7,8,9)

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