

FESTIVE PRIVATE DINING

CLASSIC

All dishes are served in sharing style

BREAD

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

STARTERS

Whipped smoked cod roe, cucumber & dill relish, rye bread crisp (3,7,13)

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

Crispy sprouts, lemon, pimento aioli

Duck liver parfait, plum & ginger chutney, brioche (3,6,9,13)

MAINS

Corn fed chicken breast, tandoori spices, glazed carrot, pine nuts (1,3,8,9,10,11,13)

Steel head trout, verjus sauce, shore vegetables (7,9,13)

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

SIDES

Cornish potato, garlic & herb butter (9)

Tenderstem broccoli, chilli, almond (1,3,8,12,13)

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

Spiced praline crème Brûlée (1,3,6,8,9)

Clementine & cranberry mousse (1,3,6,7,8,9,13)

70% Mayan red chocolate & Bailey's torte, coffee ice cream (1,3,6,7,8,9,13)

£70 per person

If you have any allergies, please speak to a member of our team. We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained team about allergens. (v) Vegetarian, (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.

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FESTIVE PRIVATE DINING

PRESTIGE

To share with choice of individual main course

BREAD

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

STARTERS

Crispy sprouts, lemon, pimento aioli

Duck liver parfait, plum & ginger chutney, brioche (3,6,9,13)

Lishman's Yorkshire charcuterie, fennel salami, Coppa, air dried ham (10,13)

Cured Loch Duart salmon, green chilli salsa, buttermilk, pickled shallot (7,9)

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

MAINS

Steak Diane, beef rump, shallot & parsley salad (9,10,11,13)

Miso glazed aubergine, mint yogurt, tahini dressing (3,8,9,10,11,12,13)

Scottish salmon, verjus sauce, shore vegetables (7,9,13)

SIDES

Koffman's fries, rosemary salt

Tenderstem broccoli, chilli, almond (1,3,8,12,13)

Garden leaf salad, confit tomato, balsamic onion, Dijon & herb dressing (8,11,13)

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

70% Mayan red chocolate & Bailey's torte, coffee ice cream (1,3,6,7,8,9,13)

Baked amaretto cheesecake, plum compote, almond brittle (1,3,6,8,9,12,13)

Spiced praline crème Brûlée (1,3,6,8,9)

Petit fours for the table (1,8,9)

£85 per person

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