

Private Dining

CLASSIC MENU

BREAD

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

STARTERS

Buttermilk fried chicken, sriracha & lime yoghurt (3,6,8,9,10,11,12)

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

Pine nut hummus, pickled carrot, cucumber, seeded crackers (1,2,3,6,8,9,12,13) (v)

Marinated heritage beetroot, whipped barrel aged feta, maple vinegar (1,3,8,9,12,13) (v)

MAINS

Scottish trout, verjus & dulce sauce, sea herbs (7,9,13)

Cacio e Pepe tortelloni, ricotta & pecorino, black pepper (3,6,9) (v)

Free-range chicken breast, Jerusalem artichoke “risotto” black garlic (3,8,9,13)

SIDES

Koffman’s fries, rosemary salt (ve)

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

Baby gem lettuce, balsamic onions, sundried tomatoes, Dijon & herb dressing,
crispy seeds (1,3,6,8,9,13) (v)

ADD A CHEESE COURSE +16

Selection of British cheeses, apple & cider chutney, Neal’s Yard crackers (1,3,9)

DESSERTS

Balinese vanilla cream cheese mousse (1,3,6,7,9,13)

Blackcurrant compote, anise compressed apple

Winter spiced poached pear mousse (1,2,3,6,7,8,9,13)

Tonka bean pannacotta, caramelised I.G.P. Piedmont hazelnuts

Double chocolate fudge brownie, spiced plum sorbet (1,2,3,8,9,13)

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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Private Dining

PRESTIGE MENU

BREAD

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

STARTERS

Smoked paprika corn ribs, lemon, pimento chilli aioli (ve)

Buttermilk fried chicken, sriracha & lime yoghurt (3,6,8,9,10,11,12)

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

Pine nut hummus, pickled carrot, cucumber, seeded crackers (1,2,3,6,8,9,12,13) (v)

Lishman's Yorkshire charcuterie, fennel salami, Coppa, air dried ham (1,2,3,10,12,13)

MAINS

Stonebass, grilled prawn bisque, fennel chutney (4,7,9,10,13)

30-day dry aged ribeye, green peppercorn & mushroom sauce (9,10,11,13)

Wild garlic risotto, asparagus, pickled mushroom, croutons, aged Parmesan (3,6,9,10,11,13) (v)

SIDES

Koffman's fries, rosemary salt (ve)

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

Baby gem lettuce, balsamic onions, sundried tomatoes, Dijon & herb dressing, crispy seeds (1,3,6,8,9,13) (v)

ADD A CHEESE COURSE +16

Selection of British cheeses, apple & cider chutney, Neal's Yard crackers (1,3,9)

DESSERTS

Gingerbread latte crème brûlée (3,6,9,10,11,12)

Winter spiced poached pear mousse (1,2,3,6,7,8,9,13)

Tonka bean pannacotta, caramelised I.G.P. Piedmont hazelnuts

Black forest chocolate roulade, griottine cherries, grue de cacao sorbet (1,2,3,6,8,9)

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