

# *Private Dining*

*Made for sharing, £65 per person*

## *For the table*

*Buttermilk fried chicken, sriracha & lime yoghurt  
taramasalta, pickled cucumber, dill, rye bread crisp  
cashew hummus, harissa, seeded crackers  
potato and onion seed sourdough, whipped butter*

## *Mains to share*

*Chalk stream trout, caper & raisin puree, cauliflower, radish  
Booking Office Cheeseburger, St. Pancras sauce, smoked bacon, skin on fries  
Pumpkin & sage tortellini, chestnut, sage brown butter*

## *Sides*

*Cornish potatoes, Café de Paris butter  
Steamed tenderstem broccoli, garlic & lemon  
roasted baby leeks, wholegrain mustard*

## *Add a cheese course +14*

*Selection of British cheeses,  
apple & cider chutney, Neal's yard crackers*

## *Desserts to share*

*Smoked chocolate cremeux, caramel, crystallised pecan  
Calvados Baba, apple compote, cinnamon ice cream  
Coconut and mango mousse, exotic sorbet (V)*

*(v) Vegetarian / Vegan options available (see server)*

Please note that dishes are subject to change and availability; inform us of any allergies and /or dietary requirements.  
All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your final bill.  
Adults need around 2,000 kcal a day.

# *Private Dining*

*Made for sharing, £75 per person*

## *For the table*

*Buttermilk fried chicken, sriracha & lime yoghurt*

*Potted crab, paprika butter*

*Heritage beetroot tartar, citrus ricotta, pumpkin seed*

## *Mains to share*

*30-day dry aged rib eye, braised shallot, sauce au poivre*

*Char grilled Brixham monkfish, celeriac "risotto", Cobble Lane cured guanciale*

*Pumpkin & sage tortellini, chestnut, sage brown butter*

## *Sides*

*Cornish potatoes, Café de Paris butter*

*Steamed tenderstem broccoli, garlic & lemon*

*Roasted baby leeks, wholegrain mustard*

## *Add a cheese course +14*

*Selection of British cheeses,*

*apple & cider chutney, Neal's yard crackers*

## *Desserts to share*

*Fig and rasp cheesecake, brown butter oat crumb, fig sorbet*

*Smoked chocolate cremeux, caramel, crystallised pecan*

*Calvados Baba, apple compote, cinnamon ice cream*

*(v) Vegetarian / Vegan options available (see server)*

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# *Festive Private Dining*

*at £65 per person*

*Available from the 20<sup>th</sup> of November to the 31<sup>st</sup> of December*

## *Starter*

*Confit duck*

*Prune & sloe gin terrine, pickled plum, rye bread crisp*

## *Main*

*Rolled & glazed turkey breast*

*Crispy sprouts, bacon jam*

## *Sides*

*Cornish potato, Café de Paris butter,*

*Char grilled broccoli, salsa verde, crispy capers*

## *Add Cheese course*

*Selection of British cheese,*

*apple & cider chutney, Neal's yard crackers £14*

## *Dessert*

*Christmas pudding*

*spiced Caramel Syrup, Brandy Custard*

*(v) Vegetarian / Vegan options available (see server)*

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# *Festive Private Dining*

*Made for sharing £75*

*Available from the 20th of November to the 31st of December*

## *For the table*

*Heritage beetroot, red onion & aged balsamic tartar, citrus ricotta, pumpkin*

*Taramasalata, pickled cucumber, dill, rye bread crisp*

*Confit duck, prune & sloe gin terrine, pickled plum, rye bread crisp*

## *Mains to share*

*Chalk stream trout, caper & raisin puree, cauliflower, radish*

*Pumpkin & Sage tortellini, chestnut, horseradish*

*Rolled & glazed turkey breast, crispy sprouts, bacon jam*

## *Sides*

*Cornish potato, Café de Paris butter*

*Char grilled broccoli, salsa verde, crispy capers*

## *Add cheese course*

*Selection of British cheese,*

*apple & cider chutney, Neal's yard crackers £14*

## *Desserts to share*

*Christmas pudding, spiced Caramel Syrup, Brandy Custard*

*Mini Mont Blanc Crisp Meringue, chestnut, vanilla cream*

*(v) Vegetarian / Vegan options available (see server)*

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