

Private Dining

Made for sharing £65

For the table

Buttermilk fried chicken, sriracha & lime yoghurt
Heritage beetroot tartar, citrus ricotta, pumpkin seed (v)

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 (v)

Sides

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

Add a cheese course +14

Selection of British cheeses, apple & cider chutney
Served with Neal’s Yard crackers

Desserts to share

Fig and rasp cheesecake, brown butter oat crumb, fig sorbet
Smoked chocolate crèmeux, caramel, crystallised pecan
Calvados Baba, apple compote, cinnamon ice cream

(v) Vegetarian

Please 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 £55

For the table

Taramasalata, pickled heritage radish, dill

Cashew hummus, crispy sage, seeded crackers (v)

Buttermilk fried chicken, sriracha & lime yoghurt

Potato & onion seed sourdough, whipped butter (v)

Mains to share

Creste di Gallo, mushrooms, creamy sauce (v)

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

Booking Office Cheeseburger, St. Pancras sauce, smoked bacon, skin on fries

Sides

Cornish potatoes, Café de Paris butter

Roasted baby leeks, wholegrain mustard

Steamed tenderstem broccoli, garlic & lemon

Add a cheese course +14

Selection of British cheeses, apple & cider chutney

Served with Neal's Yard crackers

Desserts to share

Coconut and mango mousse, exotic sorbet

Calvados Baba, apple compote, cinnamon ice cream

Smoked chocolate crêmeux, caramel, crystallised pecan

(v) Vegetarian