

Private Dining

£45

Sourdough & whipped salted butter (v)

Roast & pickled courgette, goats curd, pine nuts & raisins (v)

Crab cakes, Old Bay seasoning, lemon aioli

Baby gem Caesar salad, confit chicken, anchovy & aged
parmesan

Half chicken roasted over coal, asparagus, peas, lemon &
wild garlic

Baked gnocchi, Taleggio, shaved fennel & sugar snap pea
herb salad (v)

Fried fish sandwich, spicy tartare sauce, steamed bun & fries

Vanilla custard tart & cardamom cream (v)

Rhubarb trifle (v)

Selection of English cheese with condiments (v)

(Additional course for £7.50 per person)

(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

Private Dining

£55

Sourdough & whipped salted butter (v)

Bresaola, celeriac remoulade & aged Parmesan
Cured salmon, potato rösti, sesame, citrus & seaweed
Grilled asparagus, deep fried egg, sauce ravigote (v)

Monkfish & potato curry, spinach, spring onion & lime
Roasted cauliflower, tomato, chickpea stew, yoghurt & pickled celery (v)
Sirloin Steak au poivre, fries, shallot & parsley salad

Vanilla custard tart & cardamom cream (v)
Sticky toffee pudding, orange & date compote (v)
Rhubarb trifle (v)

Selection of English cheese with condiments (v)
(Additional course for £7.50 per person)

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