

PRIVATE DINING MENU

3 COURSES - £39

Available for pre-order only. Minimum of 20 people.

STARTERS

Ham Hock & Confit Chicken Terrine

Piccalilli, Burnt Apple Compote, Toasted Brioche

Smoked Haddock Fishcake

Leek Fondue, Soft Poached Egg, Chive Butter Sauce

Beetroot Tartare (v)

Whipped Goat's Curd, Pickled Pear, Candied Walnut, Watercress

MAINS

Slow-Braised Ox Cheek

Horseradish Mash, Roasted Winter Roots, Balsamic-Glazed Onions, Red Wine Jus

Roasted Fillet of Hake

Creamed Leeks, Fondant Potato, Samphire, Champagne Beurre Blanc

Pan-Roasted Chicken Supreme

Dauphinoise Potatoes, Girolles, Tenderstem Broccoli, Tarragon Jus

Parsnip, Wild Mushroom & Spinach Pithivier (v)

Roasted Winter Roots, Kale, Truffle & Madeira Jus

28 Day Aged Sirloin Steak (£10 supplement)

Wild Mushroom Ragout, Triple Cooked Chips, Watercress, Peppercorn Sauce

DESSERTS

Whisky & Rosemary Treacle Tart (v)

Vanilla Creme Fraiche, Blood Orange

Gingerbread Panna Cotta (v)

Poached Pear, Ginger Crumb

Sticky Toffee Pudding (v)

Butterscotch Sauce, Vanilla Ice-Cream

British Cheese Selection (£4 supplement) (v)

Crackers, Quince, Grapes

Please inform us if you have a food allergy or intolerance.

Fish may contain small bones. All weights & measures are accurate before being cooked (V) vegetarian, (Vg) vegan.

Tables of 4 and more are subject to a discretionary service charge of 12.5%.