

PRIVATE DINING

3 COURSE SET LUNCH MENU // £40


8-20 guests



TO START

SHORT RIB CROQUETTES // gochujang aioli

CRISPY SQUID // roasted garlic aioli, lemon

ASH-BAKED BEETROOT // cashew yogurt, blackberries, dill & chia cracker 

CRISPY FRIED CHICKEN WINGS // soy & bourbon glaze, kimchi dressing

DUCK MOUSSE // sour cherry, smoked hazelnut, sourdough cracker

MAINS//


all served with triple cooked chips, seasonal greens & spinach gratin

COAL ROASTED MONKFISH // cafe de paris butter, lemon

FIRE ROASTED CHICKEN BREAST // roasting juices, bearnaise

RUMP STEAK 250g // packed full of flavour, a lean juicy steak, cooked any way you like

45 DAY DRY AGED BURGER // beef patty, crispy coppa, truffle aioli, cheese, onions, pickles,

FLAME GRILLED VEGAN KEBAB // char siu celeriac, impossible steak, padron peppers, tonkatsu 

HOUSE CUTS // for two to share (£10 per head supplement)

Choose from.....

600g CHATEAUBRIAND - the prize cut from the fillet, exceptionally lean and tender

1kg TOMAHAWK - the dinosaur steak, grilled on the bone for maximum flavour

1kg PORTERHOUSE - two steaks in one, sirloin and fillet cooked on the bone

DESSERTS //

CHOCOLATE DOME // all things chocolate, hazelnut shortbread, caramel sauce, milk ice cream

COCONUT & LIME PARFAIT // lime gel, ginger jelly, chilli chocolate crumb 

SMOKED CHEESECAKE // milk icecream, blackcurrant vinegar, sea salt

CHEESE & CRACKERS // sharphams cremet cheese, sourdough crackers, truffled honey

Most of our dishes can be tailored to cater for any allergens,
please ask for guidance

 vegan

PRIVATE DINING

3 COURSE SET MENU // £55


8-20 guests



TO START

CARAMEL PORK BELLY // bbq sauce, apple & cabbage sauerkraut

CRISPY SQUID // roasted garlic aioli, lemon

ASH-BAKED BEETROOT // cashew yogurt, blackberries, dill & chia cracker 

DUCK MOUSSE // sour cherry, smoked hazelnut, sourdough cracker

CRISPY FRIED CHICKEN WINGS // soy & bourbon glaze, kimchi dressing

MAINS//


all served with triple cooked chips, seasonal greens & spinach gratin

PIT BEEF // fire roasted short rib, truffle mash, jus

MONKFISH // cafe de paris butter, lemon

FIRE ROASTED CHICKEN BREAST // roasting juices, bearnaise

RUMP STEAK 250g // packed full of flavour, a lean juicy steak, cooked any way you like

FLAME GRILLED VEGAN KEBAB // char siu celeriac, impossible steak, padron peppers, tonkatsu 

HOUSE CUTS // for two to share (£10 per head supplement)

Choose from.....

600g CHATEAUBRIAND - the prize cut from the fillet, exceptionally lean and tender

1kg TOMAHAWK - the dinosaur steak, grilled on the bone for maximum flavour

1kg PORTERHOUSE - two steaks in one, sirloin and fillet cooked on the bone

DESSERTS //

CHOCOLATE DOME // all things chocolate, hazelnut shortbread, caramel sauce, milk icecream

COCONUT & LIME PARFAIT // lime gel, ginger jelly, chilli chocolate crumb 

SMOKED CHEESECAKE // milk icecream, blackcurrant vinegar, sea salt

CHEESE & CRACKERS // sharpham cremet cheese, sourdough crackers, truffled honey

Most of our dishes can be tailored to cater for any allergens,
please ask for guidance

 vegan

PRIVATE DINING

4 COURSE EXPERIENCE MENU // £65

8-20 guests

FOR THE TABLE.....

GLASS OF BUBBLY ON ARRIVAL


SOURDOUGH BREAD, raw butter

SHORT RIB CROQUETTES

TO START

CARAMEL PORK BELLY // bbq sauce, apple & cabbage sauekraut

LOBSTER TOAST // tarragon and dulce emulsion, sesame, shellfish oil

ASH-BAKED BEETROOT // cashew yogurt, blackberries, dill & chia cracker 

DUCK MOUSSE // sour cherry, smoked hazelnut, sourdough cracker

CRISPY FRIED CHICKEN WINGS // soy & bourbon glaze, kimchi dressing

MAINS//


all served with triple cooked chips, seasonal greens & spinach gratin

PIT BEEF // fire roasted short rib, truffle mash, jus

MONKFISH // cafe de paris butter, lemon

FIRE ROASTED CHICKEN BREAST // roasting juices, bearnaise

FILLET STEAK 200g // the most tender cut of beef, very buttery & exceptionally lean

FLAME GRILLED VEGAN KEBAB // char siu celeriac, impossible steak, padron peppers, tonkatsu 

HOUSE CUTS // for two to share (£10 per head supplement)

Choose from.....

600g CHATEAUBRIAND - the prize cut from the fillet, exceptionally lean and tender

1kg TOMAHAWK - the dinosaur steak, grilled on the bone for maximum flavour

1KG PORTERHOUSE - two steaks in one, sirloin and fillet cooked on the bone

DESSERTS //

CHOCOLATE DOME // all things chocolate, hazelnut shortbread, caramel sauce, milk icecream

COCONUT & LIME PARFAIT // lime gel, ginger jelly, chilli chocolate crumb 

SMOKED CHEESECAKE // milk icecream, blackcurrant vinegar, sea salt

CHEESE & CRACKERS // sharpham cremet cheese, sourdough crackers, truffled honey

Most of our dishes can be tailored to cater for any allergens,
please ask for guidance

 vegan

