

PRIVATE DINING
3 COURSE SET LUNCH MENU // £45



TO START //

SHORT RIB CROQUETTES // gochujang aioli

CRISPY SQUID // roasted garlic aioli, lemon

FIRE ROASTED PADRONS // greek fava, citrus salt 

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

MAINS //


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

COAL ROASTED DAY BOAT FISH // 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 // house ground, dry aged beef patty, pulled pork,
secret sauce, buttermilk bun, house cheese, pickles

CAULI IN THE COALS // tempura cauliflower, brined, smoked & roasted, romesco,
vegan saffron aioli 

H O U S E C U T S //

designed for two to share (£10 per head supplement)

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


550g 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 - ROCKY ROAD // dark chocolate cremeaux, digestives, marshmallow,
molten caramel sauce & popcorn ice cream

VEGAN CREME CARAMEL // biscuit, miso powder 

MUSCOVADO CUSTARD TART // buttercliffe farm rhubarb sorbet

CHEESE & CRACKERS // local cheese, sourdough crackers, chutney

 VEGAN

Most of our dishes can be tailored to cater for any allergens, please ask for guidance
Menus are subject to seasonal changes


PRIVATE DINING
3 COURSE SET SET MENU // £55



TO START //

CHAR SIU PORK BELLY // competition bbq sauce, sauerkraut, puffed crackling

CRISPY SQUID // roasted garlic aioli, lemon

ASH BAKED BEETROOT // blackberries, ajo blanco, chia cracker 

BURRATA // peas, broad beans, marrow dressing, sourdough

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

MAINS //

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

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

COAL ROASTED DAY BOAT FISH // 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

CAULI IN THE COALS // tempura cauliflower, brined, smoked & roasted, romesco,

vegan saffron aioli 

HOUSE CUTS //

designed for two to share (£10 per head supplement)

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


550g 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 - ROCKY ROAD // dark chocolate cremeaux, digestives, marshmallow, molten caramel sauce & popcorn ice cream

VEGAN CREME CARAMEL // biscuit, miso powder 

MUSCOVADO CUSTARD TART // buttercliffe farm rhubarb sorbet

CHEESE & CRACKERS // local cheese, sourdough crackers, chutney

 VEGAN

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PRIVATE DINING
3 COURSE SET SET MENU // £65




FOR THE TABLE...

GLASS OF BUBBLY ON ARRIVAL
SOURDOUGH BREAD, smoked butter
SHORT RIB CROQUETTES

TO START //

CHAR SIU PORK BELLY // competition bbq sauce, sauerkraut, puffed crackling
CORNISH CRAB // brown crab mousse, toasted brioche, yuzu lime
ASH BAKED BEETROOT // blackberries, ajo blanco, chia cracker 
BURRATA // peas, broad beans, marrow dressing, sourdough
CRISPY FRIED CHICKEN WINGS // soy & bourbon glaze, kimchi dressing, kimchi puffed rice


MAINS //

all served with triple cooked chips, seasonal greens & spinach gratin
PIT BEEF // fire roasted short rib, truffle mash, jus
COAL ROASTED DAY BOAT FISH // 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
CAULI IN THE COALS // tempura cauliflower, brined, smoked & roasted, romesco,
vegan saffron aioli 

H O U S E C U T S //

designed for two to share (£10 per head supplement)
all served with triple cooked chips, seasonal greens & spinach gratin
550g 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 - ROCKY ROAD // dark chocolate cremeaux, digestives, marshmallow,
molten caramel sauce & popcorn ice cream
VEGAN CREME CARAMEL // biscuit, miso powder 
MUSCOVADO CUSTARD TART // buttercliffe farm rhubarb sorbet
CHEESE & CRACKERS // local cheese, sourdough crackers, chutney

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