


PRIVATE DINING
3 COURSE SET LUNCH MENU // £45



TO START //

SHORT RIB CROQUETTES // gochujang aioli

CRISPY SQUID // roasted garlic aioli, lemon

FIRE ROASTED SUGARSNAPS // cashew yoghurt, citrus salt 

CRISPY FRIED CHICKEN WINGS // soy & bourbon glaze, ajo verde, kimchi 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, smoked bacon jam, secret sauce, buttermilk bun, house cheese, pickles

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

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 - VOL 2. // dark chocolate cremeux, macadamia nut biscotti, molten caramel sauce & salted caramel ice cream

VEGAN CREME CARAMEL // biscuit, miso powder 

RHUBARB BAKEWELL TART // ginger ice cream

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 // ketchup, horseradish, candied golden beets, chive oil ^{VE}
DUCK LIVER MOUSSE // blood orange, seed dukkah, parsley, toast
CRISPY FRIED CHICKEN WINGS // soy & bourbon glaze, ajo verde, kimchi puffed rice

MAINS //

all served with triple cooked chips, seasonal greens & spinach gratin
PIT BEEF // fire roasted short rib, smoked 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, vegan kale pesto, romesco ^{VE}

H O U S E C U T S //

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DESSERTS //

CHOCOLATE DOME - VOL 2. // dark chocolate cremeux, macadamia nut biscotti, molten caramel sauce & salted caramel ice cream
VEGAN CREME CARAMEL // biscuit, miso powder ^{VE}
RHUBARB BAKEWELL TART // ginger ice cream
CHEESE & CRACKERS // local cheese, sourdough crackers, chutney

^{VE} 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

ORKNEY SCALLOP CEVICHE // pickled golden beetroot, apple, sorrel

ASH-BAKED BEETROOT // ketchup, horseradish, candied golden beets, chive oil ^{VE}

DUCK LIVER MOUSSE // blood orange, seed dukkah, parsley, toast

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

MAINS //

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

PIT BEEF // fire roasted short rib, smoked 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, vegan kale pesto, romesco ^{VE}

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DESSERTS //

CHOCOLATE DOME - VOL 2. // dark chocolate cremeux, macadamia nut biscotti, molten caramel sauce & salted caramel ice cream

VEGAN CREME CARAMEL // biscuit, miso powder ^{VE}

RHUBARB BAKEWELL TART // ginger ice cream

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