

PRIVATE DINING 4 COURSE SET MENU // £65



FOR THE TABLE...

GLASS OF BUBBLY ON ARRIVAL
SOURDOUGH BREAD / raw butter
SHORT RIB CROQUETTES / gochujang aioli
MINI CHOUX BUN

TO START //

CHAR SIU PORK BELLY // puffed crackling, competition bbq sauce, sauerkraut
CRAB TOAST // brioche, hand picked crab, chardonnay jelly
ASH BAKED BEETROOT TARTARE // cashew yoghurt, sesame cracker, za'atar ^{VE}
DUCK MOUSSE // black garlic ketchup, candied pecans, endive, brioche
CRISPY FRIED CHICKEN WINGS // soy & bourbon glaze, kimchi dressing

MAINS //

served with triple cooked chips, seasonal greens, spinach gratin
MONKFISH // cooked on the bone over coals, garlic butter, lemon
200G FILLET STEAK // the most tender cut of beef, very buttery & exceptionally lean,
served with your choice of sauce
VEGAN PITHIVIER // wild mushrooms, white beans, chard, kale pesto ^{VE}

HOUSECUTS //

served with triple cooked chips, seasonal greens, spinach gratin and your choice of sauce
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 // hazelnut marshmallow, chocolate cremeux, milk ice cream, molten caramel sauce
VEGAN STICKY TOFFEE PUDDING // miso caramel, coconut ice cream ^{VE}
SMOKED CHEESECAKE // our take on a basque cheesecake, poached rhubarb, milk icecream
CHEESE & CRACKERS // selection of cheeses, sourdough crackers

^{VE} VEGAN

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