

**PRIVATE DINING**  
**3 COURSE SET LUNCH MENU // £39**

8-20 guests



**TO START //**

SHORT RIB CROQUETTES // gochujang aioli

CRISPY SQUID // roasted garlic aioli, lemon

ASH-BAKED BEETROOT // ajo blanco, horseradish, blackberries, dill, cracker <sup>VE</sup>

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

DUCK MOUSSE // blackberries, 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,

MISO CAULIFLOWER // glass noodles, greens, ponzu, furikake, lime <sup>VE</sup>

**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

RUM CAKE & PINEAPPLE // coconut ice cream, lime gel, ginger jelly <sup>VE</sup>

SMOKED CHEESECAKE // milk ice cream, blackcurrant vinegar, sea salt

TRUFFELD FIG CAKE // Beuvale blue, maple syrup, apple

<sup>VE</sup> VEGAN

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

**PRIVATE DINING**  
**3 COURSE MENU // £49**

8-20 guests



**TO START //**

CHAR SUI PORK BELLY // puffed crackling, competition bbq sauce, kohlrabi

CRISPY SQUID // roasted garlic aioli, lemon

ASH-BAKED BEETROOT // ajo blanco, horseradish, blackberries, dill, cracker <sup>VE</sup>

DUCK MOUSSE // blackberries, 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

MISO CAULIFLOWER // glass noodles, greens, ponzu, furikake, lime <sup>VE</sup>

**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

RUM CAKE & PINEAPPLE // coconut ice cream, lime gel, ginger jelly <sup>VE</sup>

SMOKED CHEESECAKE // milk ice cream, blackcurrant vinegar, sea salt

TRUFFELD FIG CAKE // Beuvale blue, maple syrup, apple

<sup>VE</sup> VEGAN

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**PRIVATE DINING**  
**3 COURSE SET MENU // £59**

8-20 guests



**FOR THE TABLE...**

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

**TO START //**

CHAR SUI PORK BELLY // puffed crackling, competition bbq sauce, kohlrabi  
LOBSTER TOAST // tarragon and dulce emulsion, sesame, shellfish oil  
ASH-BAKED BEETROOT // ajo blanco, horseradish, blackberries, dill, cracker <sup>VE</sup>  
DUCK MOUSSE // blackberries, 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  
MISO CAULIFLOWER // glass noodles, greens, ponzu, furikake, lime <sup>VE</sup>

**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  
RUM CAKE & PINEAPPLE // coconut ice cream, lime gel, ginger jelly <sup>VE</sup>  
SMOKED CHEESECAKE // milk ice cream, blackcurrant vinegar, sea salt  
TRUFFELD FIG CAKE // Beuvale blue, maple syrup, apple

<sup>VE</sup> VEGAN

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