

PRIVATE DINING
3 COURSE MENU // £49

8-20 guests



TO START //

CARAMEL PORK BELLY // puffed crackling, competition bbq sauce, kohlrabi

CRISPY SQUID // roasted garlic aioli, lemon

BEETROOT TARTARE // cashew yoghurt, dill, oat milk cracker ^{VE}

DUCK MOUSSE // blackberries, toasted brioche

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 // garlic 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

ROASTED AUBERGINE // giant cous cous, peanut, vegan XO, furikake ^{VE}

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, caramel sauce, milk ice cream

SPICED MANGO CAKE // whipped coconut, passion fruit, spiced rum syrup ^{VE}

"CHEESECAKE" // cream cheese, citrus, biscuit, kaffir lime

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

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 //

CARAMEL PORK BELLY // puffed crackling, competition bbq sauce, kohlrabi
LOBSTER TOAST // lobster bisque, cafe de paris, dill oil
BEETROOT TARTARE // cashew yoghurt, dill, oatmilk cracker 
DUCK MOUSSE // blackberries, toasted brioche
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 // garlic butter, lemon
FIRE ROASTED CHICKEN BREAST // roasting juices, bearnaise
FILLET STEAK 200g // the most tender cut of beef, very buttery & exceptionally lean
ROASTED AUBERGINE // giant cous cous, peanut, vegan XO, furikake 


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, caramel sauce, milk ice cream
SPICED MANGO CAKE // whipped coconut, passion fruit, spiced rum syrup 
"CHEESECAKE" // cream cheese, citrus, biscuit, kaffir lime
CHEESE & CRACKERS // selection of cheeses, sourdough crackers

 VEGAN

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