

PRIVATE DINING
3 COURSE MENU // £49


9-20 guests



TO START //

JERK PORK BELLY // puffed crackling, competition bbq sauce, jerk pineapple ketchup

CRISPY SQUID // roasted garlic aioli, lemon

ASH-BAKED BEETROOT // salsify ice cream, dill 

DUCK MOUSSE // burnt orange gel, smoked hazelnut, sourdough

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 

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 // warm chocolate brownie, feuilletine, molten caramel sauce, milk ice cream

VEGAN STICKY TOFFEE PUDDING // miso caramel, coconut ice cream 

WHITE CHOCOLATE MOUSSE // yuzu, almond praline, olive oil ice cream

CHEESE & CRACKERS // selection of cheeses, sourdough crackers

 VEGAN

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

PRIVATE DINING 4 COURSE SET MENU // £59

9-20 guests



FOR THE TABLE...

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

TO START //

JERK PORK BELLY // puffed crackling, competition bbq sauce, jerk pineapple ketchup
CRAB TOAST // brioche, hand picked crab, chardonnay jelly
ASH-BAKED BEETROOT // salsify ice cream, dill ^{VE}
DUCK MOUSSE // burnt orange gel, smoked hazelnut, sourdough
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 ^{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 // warm chocolate brownie, feuilletine, molten caramel sauce, milk ice cream
VEGAN STICKY TOFFEE PUDDING // miso caramel, coconut ice cream ^{VE}
WHITE CHOCOLATE MOUSSE // yuzu, almond praline, olive oil ice cream
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