

## 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 // cashew yogurt, blackberries, dill & chia 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,

FLAME GRILLED VEGAN KEBAB // char siu celeriac, impossible steak, padron peppers, tonkatsu <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

COCONUT & LIME PARFAIT // lime gel, ginger jelly, chilli chocolate crumb <sup>VE</sup>

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

CHEESE & CRACKERS // sharphams cremet cheese, sourdough crackers, truffled honey

<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 //

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

CRISPY SQUID // roasted garlic aioli, lemon

ASH-BAKED BEETROOT // cashew yogurt, blackberries, dill & chia 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

FLAME GRILLED VEGAN KEBAB // char siu celeriac, impossible steak, padron peppers, tonkatsu <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

COCONUT & LIME PARFAIT // lime gel, ginger jelly, chilli chocolate crumb <sup>VE</sup>

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

CHEESE & CRACKERS // sharpham cremet cheese, sourdough crackers, truffled honey

<sup>VE</sup> VEGAN

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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 // tarragon and dulce emulsion, sesame, shellfish oil  
ASH-BAKED BEETROOT // cashew yogurt, blackberries, dill & chia 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  
FLAME GRILLED VEGAN KEBAB // char siu celeriac, impossible steak, padron peppers, tonkatsu <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  
COCONUT & LIME PARFAIT // lime gel, ginger jelly, chilli chocolate crumb <sup>VE</sup>  
SMOKED CHEESECAKE // milk ice cream, blackcurrant vinegar, sea salt  
CHEESE & CRACKERS // sharpham cremet cheese, sourdough crackers, truffled honey

<sup>VE</sup> VEGAN

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