

PRIVATE DINING 3 COURSE SET LUNCH MENU // £39



9-14 guests

TO START //

SHORT RIB CROQUETTES // gochujang aioli

CRISPY SQUID // roasted garlic aioli, lemon

FIRE ROASTED SUGARSNAPS // cashew yogurt, citrus salt 

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

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

CAULI IN THE COALS // tempura cauliflower, smoked and roasted, roasted pepper sauce, watercress & wild garlic aioli 

HOUSE CUTS //

designed for two to share (£10 per head supplement)

Choose from.....


550g 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 - VOL 2. // dark chocolate cremeux, macadamia nut biscotti, molten caramel sauce & salted caramel ice cream

COCONUT & LIME PARFAIT // lime gel, ginger jelly, chilli chocolate crumb 

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

CHEESE & CRACKERS // local cheese, sourdough crackers, chutney

 VEGAN

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

Menus are subject to seasonal changes

PRIVATE DINING 3 COURSE SET MENU // £49



9-14 guests

TO START //

CHAR SIU PORK BELLY // competition bbq sauce, sauerkraut, puffed crackling

CRISPY SQUID // roasted garlic aioli, lemon

ASH-BAKED BEETROOT // cashew yogurt, chai spiced rhubarb, dill & chia cracker ^{VE}

DUCK LIVER MOUSSE // toasted sourdough, blood orange marmalade, smoked ox heart

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

CAULI IN THE COALS // tempura cauliflower, smoked and roasted, roasted pepper sauce, watercress & wild garlic aioli ^{VE}

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DESSERTS //

CHOCOLATE DOME - VOL 2. // dark chocolate cremeux, macadamia nut biscotti, molten caramel sauce & salted caramel ice cream

COCONUT & LIME PARFAIT // lime gel, ginger jelly, chilli chocolate crumb ^{VE}

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

CHEESE & CRACKERS // local cheese, sourdough crackers, chutney

^{VE} VEGAN

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PRIVATE DINING
3 COURSE SET MENU // £59


9-14 guests




FOR THE TABLE...

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

TO START //

CHAR SIU PORK BELLY // competition bbq sauce, sauerkraut, puffed crackling
CORNISH MUSSELS // local cider, leeks, smoked bacon, cream and sourdough
ASH-BAKED BEETROOT // cashew yogurt, chai spiced rhubarb, dill & chia cracker 
DUCK LIVER MOUSSE // toasted sourdough, blood orange marmalade, smoked ox heart
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
CAULI IN THE COALS // tempura cauliflower, smoked and roasted, roasted pepper sauce, watercress & wild garlic aioli 


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