

PRIVATE DINING
3 COURSE SET LUNCH MENU // £39



9-14 guests

TO START //

SHORT RIB CROQUETTES // gochujang aioli

CRISPY SQUID // roasted garlic aioli, lemon

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

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

DUCK MOUSSE // chai pickled blackberries, spiced nut dukkah, 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

IMPOSSIBLE STEAK // smoked and roasted watermelon, chimichurri, baby leaf and fries ^{VE}

HOUSE CUTS //

designed 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 // chocolate brownie, hazelnut shortbread, caramel sauce, peanut 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

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 //

CARAMEL PORK BELLY // bbq sauce, apple & cabbage sauerkraut

CRISPY SQUID // roasted garlic aioli, lemon

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

DUCK MOUSSE // chai pickled blackberries, spiced nut dukkah, 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

IMPOSSIBLE STEAK // smoked and roasted watermelon, chimichurri, baby leaf and fries 

HOUSE CUTS //

designed 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 // chocolate brownie, hazelnut shortbread, caramel sauce, peanut 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

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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 //

CARAMEL PORK BELLY // bbq sauce, apple & cabbage sauekraut

CORNISH MUSSELS // local cider, leeks, smoked bacon, cream and sourdough

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

DUCK MOUSSE // chai pickled blackberries, spiced nut dukkah, 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

IMPOSSIBLE STEAK // smoked and roasted watermelon, chimichurri, baby leaf and fries 

HOUSE CUTS //

designed 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 // chocolate brownie, hazelnut shortbread, caramel sauce, peanut 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