

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 // ajo blanco, horseradish sorbet, dill & barley cracker ^{VE}

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

MISO CAULIFLOWER // glass noodles, greens, ponzu, furikake, lime ^{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, hazelnut shortbread, caramel sauce, milk ice cream

STICKY TOFFEE PUDDING // coconut ice cream, red miso caramel sauce ^{VE}

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

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

^{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
ASH-BAKED BEETROOT / ajo blanco, horseradish sorbet, dill & barley cracker ^{VE}
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
MISO CAULIFLOWER // glass noodles, greens, ponzu, furikake, lime ^{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, hazelnut shortbread, caramel sauce, milk ice cream
STICKY TOFFEE PUDDING // coconut ice cream, red miso caramel sauce ^{VE}
SMOKED CHEESECAKE // milk ice cream, blackcurrant vinegar, sea salt
CHEESE & CRACKERS // sharpham cremet cheese, sourdough crackers, truffled honey

^{VE} VEGAN

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