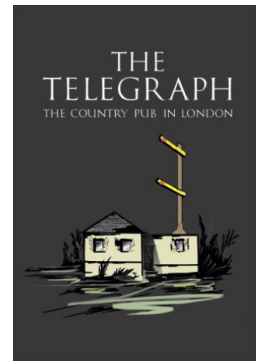


PRIVATE DINING

SIMPLY CHOOSE A MAXIMUM OF THREE STARTERS, THREE MAINS AND THREE DESSERTS TO OFFER TO YOUR GUESTS FOR PRE-ORDER.

WE ARE HAPPY TO CATER FOR CHILDREN, VEGETARIANS AND SPECIAL DIETARY REQUIREMENTS.



STARTERS		PER SELECTION PER PERSON
Feta cheese and beetroot tart, soft leaves and cider dressing	V	5.65
Lobster bisque, garlic croutons, parmesan shavings and crème fraîche		6.95
Prawn and crayfish cocktail, lemon and dill mayonnaise		6.95
Wild mushroom and spinach parcel with blue cheese sauce	V	6.95
Ham hock and potato salad with grain mustard dressing		6.95
Pan fried pigeon breast, celeriac and toasted cashew rémoulade, pomegranate and balsamic dressing		7.95
Smoked pancetta wrapped king scallops, mixed cress and citrus salad, seafood vinaigrette		9.95

MAINS		PER SELECTION PER PERSON
Courgette cannelloni stuffed with feta cheese, mixed pepper and toasted almond with Mornay sauce	V	12.95
Confit Gressingham duck leg, smoked paprika roasted potatoes, tender stem broccoli, honey and green peppercorn jus		14.95
Herb crusted cod loin fillet, spiced jasmine rice, leek fondue, lemon vinaigrette		15.95
Pan fried seabass fillet with chorizo, crushed sweet potato cake, buttered asparagus, sweet harissa dressing		16.95
Dijon mustard crusted lamb rack, pommes dauphine, caponata, rosemary and garlic jus		23.95
Grilled beef fillet tournedos, dauphinoise potato, smoked bacon wrapped fine beans, bordelaise sauce		27.95

DESSERTS		PER SELECTION PER PERSON
White chocolate crème brûlée	GF	5.25
Plum and apple tarte Tatin with vanilla ice-cream		5.95
Sticky toffee pudding with vanilla ice-cream		5.95
Orange and almond cake with honeycomb ice-cream	GF	5.95
Chocolate tart with toffee mascarpone sauce		6.25
Three cheese platter, crackers, chutney and grapes		8.95

A discretionary service charge of 10% will be added to your final private dining bill.

The entire service charge is distributed to our staff in accordance with The Telegraph TRONC policy.

If you or any of your guests have any allergies or intolerances please inform our team at the time you place your order.

While some of our menu items are marked gluten free, please be aware the handcrafted nature of our menu items and the variety of procedures in our kitchen may result in cross-contamination with ingredients containing gluten. We also use nuts in the preparation of some dishes. We are therefore unable to make any guarantees regarding the gluten and nut content of our menu items.