



PRIVATE DINING

2 courses £42

3 courses £50

STARTERS

Hispi Cabbage

roasted and spiced cabbage served with a pepper and almond sauce, topped with wild mushrooms VG GF

Harlequin Squash

roasted squash filled with a creamy whipped goat's cheese and tomato gel, topped with a shard of Grana Padano V GF

Slow Roasted Pork Belly

with courgette veloutée, sweetcorn purée, roasted carrot, pickled shallots and veal jus GF

Seared Scallops

with celeriac purée, crispy bacon and apple vinaigrette GF

MAINS

Oyster Mushroom

baby spinach, charred courgette and sun-dried tomatoes served on a truffle pea purée VG GF

Sea Bream Fillet

pan-fried, on a base of creamy stewed vegetables and bacon, with a caper and herb salsa GF

Chicken Supreme

fondant potato, oyster mushrooms, sweet and sour courgette served with a shallot purée GF

Beef Short Ribs £4 supplement

braised in red wine, with lemon and Grana Padano mashed potatoes, silverskin onions, onion and pepper purée and silky beef jus GF

PUDDINGS

Crème Brûlée

topped with fresh mixed berries and homemade quince jelly V GF

Apple Crumble

spiced apples, homemade crumble and crème anglaise V

Chocolate Coconut Fudge

with poached plums and sweet cashew cream VG