



## Private Dining Menu

2 courses £47/ 3 courses £57

### -STARTERS-

#### **Confit Chicken Terrine**

Leek Fondue, Onion Puree, Truffle Dressing, Chicken Brioche

#### **Salmon**

Citrus Cured Loch Duart Salmon, Pickled Lemon, Dressed Fennel, Keta Caviar, Verjus

#### **Beetroot**

Risotto, Roast Golden Beets, Walnut, Goats Curd (v)(vg)

#### **Burrata**

Isle of Wight Tomatoes, Pickled Shallot, White Balsamic, Basil Oil, Gremolata (v)(vg)

### -MAINS-

#### **Hake**

Warm Tartare Sauce, Cornish Dulse, Spinach, Monks Beard

#### **Cauliflower**

Roast Cauliflower, Miso Butter Sauce, Dukkah, Raisin, Pickled Carrot (v)(vg)

#### **Chicken**

Fondant Potatao, King Oyster Mushroom, Mushroom Ketchup, Roscoff Onion, Chasseur Sauce

#### **Rib-Eye Steak**

8oz, 28 Day Aged Hereford Beef, Skin on Fries, Mushroom, Tomato, Bearnaise Sauce

### -SIDES- ALL £5

Braised Leeks, Wholegrain Mustard Vinaigrette/ Tomato, Shallot and Basil Salad/ Creamed Potato,  
Crispy Onion, Chive oil/ Skin on Fries, Lemon and Herb Salt

### -DESSERTS-

#### **Banoffee**

Caramel Poached Banana, Mascarpone, Baked White Chocolate, Banana Sorbet (v)

#### **Rhubarb**

Bavarois, Poached Rhubarb, White Chocolate Crèmeux

#### **Dark Chocolate**

Layered Delice, Vanilla Milk Puree, Yoghurt Sorbet

#### **Cheese**

British Cheese Selection, Crackers, House Chutney

(v) vegetarian, (vg) dish can be adapted to be vegan. Please ask server.

Some of our dishes may contain allergens. If you have any questions or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 12.5% service charge is applied as standard to all bills.