

PRIVATE DINING MENU
£35 PER PERSON

STARTERS

Parsnip soup
truffle oil, parsnip crisps

Kohlrabi
apple & fennel winter slaw

Lemon cured Loch Duart salmon
compressed cucumber, horseradish cream

Barbary duck liver parfait
Seville orange marmalade, toasted brioche

MAINS

Warm superfood salad
sprouting mung beans, pomegranate, blood orange, black quinoa, candy beetroot, lemon ginger dressing

Pan roasted guinea fowl breast
butternut squash, pine nuts, watercress, Dijon vinaigrette

Roasted cod loin
sea vegetables, sesame, clam & mussel broth

8oz sirloin
Portobello mushroom, tomato, hand-cut chips and a choice of béarnaise or peppercorn sauce
(Please specify how you would like your steak cooked with your pre-order. If unspecified, this will be cooked to Chef's recommendation of medium rare)

DESSERTS

Forced rhubarb and Bramley apple crumble
custard & rhubarb candy powder

Orange drizzle polenta cake
Seville orange marmalade, crème fraîche

Pear Tarte Tatin
chocolate sauce, vanilla ice cream

Selection of ice creams and sorbets