

PRIVATE DINING MENU
£35 PER PERSON

Starters:

Jerusalem artichoke soup

Black quinoa, beetroot & pomegranate salad

Seared yellowfin tuna, black radish, avocado & wasabi

Chicken & pistachio terrine

Mains:

Asparagus & wild garlic risotto
crispy black garlic

Fillet of sea bream
squid sofrito, fennel, crushed new potatoes

Duck breast
baby carrots, braised fennel & potato fondant

8oz sirloin
Hand-cut chips, *béarnaise or peppercorn sauce*
(our recommendation - Med Rare)

Desserts:

Selection of ice creams & sorbets

Raspberry & lemon posset, thyme shortbread

Forced rhubarb & bramley apple crumble, custard

Chocolate parfait & orange sorbet