



PRIVATE DINING MENU
£55 PER PERSON

Starters:

French onion soup & horseradish dumplings
Black quinoa, beetroot & pomegranate salad
Seared yellowfin tuna, avocado, caviar, soy & lime dressing
Beef tartare & quail egg

Mains:

Beetroot tortellini
squash, walnut & pickled shallots
Fillet of Halibut
Jerusalem artichoke, sea vegetables & artichoke velouté
Rack of spring lamb
sweet bread, ricotta croquette, rosemary & thyme jus
Beef fillet
braised oxtail, smoked mash potato & shallot purée

Desserts:

Ice cream sandwich, buckwheat biscuits & berry jam doughnuts
Raspberry & lemon posset, thyme shortbread
Carrot cake & black olive sorbet yogurt cream
British cheese board, kumquat chutney, grapes & water biscuits