

PRIVATE DINING MENU
£55 PER PERSON

Starters:

French onion soup, horseradish dumplings
Freekeh, squash, rainbow carrots & kale salad, chilli dressing
Seared yellowfin tuna, black radish, avocado & wasabi
Chicken & pistachio terrine, apricot chutney, sourdough

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 mashed potato, shallot purée

Desserts:

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