

PRIVATE DINING MENU
£45 PER PERSON

Starters:

Butternut squash & smoked chipotle soup, sourdough

Rabbit, bacon & pea terrine, quince chutney

Charlie's smoked trout, capers, shallots, sourdough

Steamed mussels, shallots, tarragon, white wine

Mains

Grilled Romano peppers, potato & capers, gremolata, horseradish,

Grilled rosé veal, Parmesan mash, Tenderstem broccoli

10oz rib eye steak, hand-cut chips, salad
(chefs' recommendation - medium rare)

Roasted cod loin, new potato, chorizo, samphire

Desserts

Polenta, lemon & honey cake, vanilla ice cream

Dark chocolate fondant, banana ice cream

Fig & pear tart, vanilla custard

Selection of British cheeses, spiced Williams pear chutney, grapes, water biscuits

A discretionary service charge of 12.5% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.