



PRIVATE DINING MENU
£55 PER PERSON

Starters:

Wild mushroom veloute, Parmesan crisp, truffle oil

Beef fillet carpaccio, walnuts, gorgonzola, endive

Cured scallops in lime and tequila

Potted Devon crab & crayfish, spiced butter, chilli scone

Mains:

Beetroot ravioli, shallot puree, crispy sage, goat's curd

Fillet of beef, wild mushrooms, dauphinoise potato, star anise carrots, crispy kale,
beef jus

Roasted guinea fowl, sage, celery, creamed potato, blood orange

Monkfish wrapped in cured ham, fondant potato, caper berries, squash puree

Desserts:

Cherry & chocolate mousse, shortbread

Polenta, lemon & honey cake, crème fraiche

Pear & fig mille-feuille

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.