



Private Dinner

- Menu 1 -

£32.50 pp

Starter

Salt-baked beetroot with goat's cheese, toasted hazelnuts & hazelnut puff pastry

Chicken liver mousse with toasted brioche & mixed leaves

Main

Pork belly with sprouting broccoli, kale, puff wild rice & apple puree

Chestnut & Jerusalem artichoke risotto with Parmesan

Sides (£3.50)

Kale with toasted almonds

Skinny fries (add truffle & Parmesan + £1)

Sautéed spinach with garlic

Sweet potato wedges

Rocket & Parmesan salad with balsamic vinaigrette

Mac 'n' cheese with herb crumble & truffle oil (+ 50p)

Mixed salad with lemon vinaigrette

Dessert

Mascarpone crème brûlée with brandy-poached rhubarb

Rum & honey glazed pineapple with praline cashews & coconut sorbet

Guests with allergies & intolerances should make a member of the team aware before placing an order for food or beverages.

Please be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.