



Private Dining Menus – Spring / Summer 2019

Menu 1

£60 per person

Please choose one starter, one main course and one dessert for your whole party

Smoked salmon cubes, grapefruit, fennel and coriander salad, dark rye croutons

Whisky and honey-glazed pork belly, apple and mango textures

Heritage tomato and goat's cheese salad (V)

Hake fillet, smoked mash, vanilla-roasted butternut, puffed sesame grissini

Corn-fed chicken, fondant potato, lemon-infused green beans, jus

Roast pumpkin, ricotta and garlic puree, pumpkin seed pesto, sage, capers (V)

Treacle sponge, pumpkin and white chocolate ganache, pumpkin crisps (V)

Blackberry sorbet, white chocolate rocher, oat crumb, gin jelly cubes (V)

Menu 2

£70 per person

Please choose one starter, one main course and one dessert for your whole party

Seatroun ceviche, pickled mushroom, garlic and rosemary cream, dried shallots

Rabbit mousse, sundried tomato crumb, basil-marinated tomatoes, semi-dried olive and extra virgin olive oil sponge

Pea pannacotta, green beans, broad beans, fresh peas, beetroot shards, capers, olive tapenade (V)

Beetroot-marinated salmon, samphire, French fine beans, baby parsnips

Miso pork fillet, fried leeks, ginger and orange carrot mash, soy parsnip crisps

Moussaka, basil and rocket pesto (V)

Rhubarb tart, star anise cream, rhubarb coulis, whiskey snaps (V)

Hazelnut chocolate delice, meringue, hazelnut shortbread (V)

All menus are served with bread and butter at the beginning of the meal and tea, coffee and petit fours after dessert

All prices listed are inclusive of VAT at 20%

We want everyone to be able to enjoy our menus, so please let us know if anyone in your party has any dietary requirements



Menu 3

£80 per person

Please choose one starter, one main course and one dessert for your whole party

Seared tuna, liquid rhubarb sphere, light seaweed salad, garlic sand

Earl Grey duck terrine, rainbow beetroot, Earl Grey gel, dried citrus

Artichoke and fregola salad, olive crisps, confit cherry tomatoes, basil cress (V)

Saffron-marinated seabass, green leaves, tomato coulis, wild puffed rice

Lamb rump and rack, lemon Jerusalem artichoke, butter-fried rainbow baby carrots, jus

Celeriac textures: celeriac and lime mash, roast celeriac, truffle fondue, marinated celeriac, garlic crumble (V)

Chocolate and lime cremeaux, chocolate soil, fresh berries, berry coulis (V)

Cardamom panna cotta, spicy pineapple cubes, chilli white chocolate (V)

Menu 4

£95 per person

Please choose one starter, one main course and one dessert for your whole party

Ink broth, seabass, black tiger prawns, mussels, seaweed, samphire, basil cress, olive soil

Seared venison, melon, candied lemon, watermelon gelatine, chocolate nibs glass

Tomato textures: tomato water shot, plum tomato parfait, slow-cooked marinated tomato, green crumbs (V)

Crab and lobster ravioli, fennel, gin-soaked sultanas, crispy anchovies

Slow-braised oxtail, Madeira ox heart, roasted cheek, salsify puree, green dauphinois potato

Risotto verde, puffed soya crisp (V)

Coconut tart, blueberry macaroon, bergamot jelly (V)

Dark chocolate, Szechuan pepper and olive oil mille-feuille (V)

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