



PRIVATE DINING MENU

3 Courses Including Coffee & Petits Fours ~ £29.95 Per Person

STARTERS

Soup of the Day

Classic Prawn Cocktail

Paprika Marie Rose, Lemon & Brown Bread

Baked Goats Cheese

Tossed Salad, Peas, Broad Beans, Olives & Tomato (V)

Black Pudding & Chorizo Croquettes

Dressed Salad, Chilli & Apple Jam

Smoked Salmon & Celeriac Remoulade

Capers & Brown Bread

MAINS

Grilled Barnsley Lamb Chop

Crushed Minted New Potato, Green Beans & Redcurrant Jus

Roasted Chicken Supreme

Creamy Mashed Potato, Summer Greens & Forestière Sauce

Fillets of Sea Bass

Sauté Potatoes, Fine Beans, Olives & Tomato Vinaigrette

Green Pea & Mint Ravioli

Fresh Peas, Broad Beans & Mascarpone (V)

21 Day Dry Aged 8oz Sirloin Steak

Chunky Chips, Confit Tomato, Dressed Salad & Pepper Sauce

PUDDING

Summer Berry Pavlova

Vanilla Cream

Sticky Toffee Pudding

Butterscotch Sauce & Cinder Toffee Ice Cream

Bakewell Tart

Vanilla Ice Cream (GF)

Trio of Sorbets

Raspberry, Lemon & Mango

Three Cheese Board

Biscuits, Celery, Grapes & Chutney

All our food is prepared to order so we strive to satisfy all dietary requirements.

If you require information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to all tables of 8 or more.