



PRIVATE DINING MENU
THREE COURSES WITH COFFEE & PETITS FOURS £29.95

STARTERS

SOUP OF THE DAY (V)

CLASSIC PRAWN COCKTAIL

Paprika Marie Rose, Crisp Baby Gem Lettuce, Confit Tomato & Pickled Cucumber

GARLIC MUSHROOMS Soft Poached Egg on Toast (V)

BLACK PUDDING & CHORIZO CROQUETTES Chilli & Apple Jam

SMOKED SALMON & HORSERADISH CREAM Capers & Brown Bread

MAINS

SLOW BRAISED BEEF BLADE

Mashed Potato, Roast Onion, Smoked Pancetta & Red Wine Sauce

ROAST CHICKEN BREAST

Fondant Potato, Savoy Cabbage & Carrot, Bacon & Mushroom Cream Sauce

SEA BASS FILLETS

Crushed Potatoes, Tenderstem Broccoli, Chantenay Carrots, Prawn & Caper Butter

LINGUINI CARBONARA

Spinach, Mushroom, Shallot & Parmesan (V)

8OZ GRAND RESERVE SIRLOIN

Chunky Chips, Confit Tomato, Rocket & Parmesan Salad, Pepper Sauce

PUDDING

CHOCOLATE FUDGE CAKE

Vanilla Ice Cream

STICKY TOFFEE PUDDING

Butterscotch Sauce & Cinder Toffee Ice Cream

CRÈME BRÛLÉE

Lemon Shortbread

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.