



PRIVATE DINING MENU

TWO COURSES £21.95 & THREE COURSES £26.95
WITH COFFEE & PETITS FOURS

STARTERS

SOUP OF THE DAY (V)

CLASSIC PRAWN COCKTAIL

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

CUMIN & CORIANDER SPICED LAMB KOFTA

Cauliflower Rice & Tzatziki (GF)

WARM WILD MUSHROOM & SPINACH TARTLET

Parmesan & Roasted Garlic Oil (V)

DEEP FRIED CAMEMBERT

Cranberry & Chilli Jam (V)

YORKSHIRE BENEDICT

Bubble & Squeak, Smoked Bacon, Doreen's Black Pudding, Poached Egg & Hollandaise Sauce

MAINS

ROASTED CHICKEN BREAST

Spring Pea & Bean Casserole, Crispy Greens & Crème Fraîche

FILLETS OF SEA BREAM

Carrot & Courgette Spaghetti, Warm Mint & Citrus Salsa (GF)

LEMON & GINGER LAMB SHANK

New Season Potatoes & Broad Beans

SPRING TIME RISOTTO

Pea, Broad Beans & Goats Cheese, Mixed Leaf Salad (V) (GF)

8OZ GRAND RESERVE SIRLOIN

Chunky Chips, Confit Tomato, Rocket & Parmesan Salad, Pepper Sauce
(£3 Supplement Included)

PUDDING

LEMON & GINGER PANNA COTTA

Rhubarb Compote

BAKED PEACH MELBA CHEESECAKE

Raspberry Sorbet

PADDINGTON BEAR BREAD & BUTTER PUDDING

Crème Anglaise

STICKY TOFFEE PUDDING

Butterscotch Sauce, Cinder Toffee Ice Cream

TRIO OF SORBETS

Raspberry, Lemon & Mango (GF)

THREE CHEESE BOARD

Biscuits, Celery, Grapes & Chutney
(£3 Supplement Included)

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

GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. If you require more 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.