



PRIVATE DINING MENU

Two Courses £40 - Three Courses £50

AMUSE BOUCHE

*Creamed cauliflower soup, white truffle oil
+£2 surcharge*

STARTERS

*Potted Aberdeen Angus beef, ale onions, sourdough toast
Cured Scottish trout, creme fraiche, rye toast
Mixed heritage tomato, vegan feta, pea shoot salad, shallots, toasted pine nuts, lemon
dressing (vg)*

MAINS

*Herb stuffed Shropshire chicken breast, green beans, fondant potato, marjoram jus
Pan seared stone bass fillet, wilted spinach, parmentier potato, crayfish butter
Quinoa stuffed aubergine, lemon yogurt, pomegranate & herb salad (vg)
Dry-aged medium rare rump steak, triple cooked chips, watercress salad, peppercorn sauce
+£2.50 surcharge*

PUDDINGS

*Chocolate Brownie, chocolate sauce, vanilla ice cream (vg)
Sticky toffee pudding, vanilla ice cream (v)
Lemon & Raspberry Posset, lemon shortbread (v)*



PRIVATE DINING MENU

Two Courses £55 - Three Courses £70

AMUSE BOUCHE

Wild mushroom soup cappuccino, white truffle oil

STARTERS

Beef fillet carpaccio, pickled mushroom, pitchford cheddar, truffle vinaigrette

Potted Devon crab, avocado & dill butter, toasted sourdough

English burrata, herb oil, confit tomato salsa, basil, crostini (v)

MAINS

Herb crust rack of lamb, dauphinoise potatoes, roast carrots, spinach & rosemary jus

Roasted stone bass fillet, champagne sauce, tenderstem broccoli, crushed potatoes

Beetroot Wellington, truffle mash, wilted spinach, beetroot gel, vegan jus (vg)

Medium rare fillet steak, triple cooked chips, watercress, confit tomato, peppercorn sauce

+£5 surcharge

PUDDINGS

Glazed creme brulee, fresh raspberries, lemon shortbread

Sticky toffee pudding, vanilla ice cream

Chocolate tart, salted caramel ice cream, chocolate soil

CHEESE BOARD

A selection of British cheeses, mix crackers, grapes, apple chutney (v)

+£10 surcharge