

PRIVATE DINING MENU

White Onion & Sage Soup (V)

Globe Artichoke Salad, celery, apple walnuts (VG)

Guinea Fowl, Duck Liver & Chicken Terrine, prune relish

Soft Goat's Cheese & Beetroot Tart, chicory & watercress (V)

Salmon Ceviche, lime, chilli & coriander

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Fillet of Hereford Beef, spinach, creamed potatoes & red wine sauce

(£6 supplement)

Chicken Kiev, creamed potatoes & green salad

Sea Bass Fillet, spring greens, courgettes, fennel & caper butter

Rump of Lamb, chimichurri, chips & green salad

Roasted Aubergines & Sweet Peppers, black lentils, cucumber & coriander

(VG)

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Baked Vanilla Cheesecake, blueberries

Chocolate Pot, crème fraiche, rosemary & almond praline

Treacle Tart, ginger ice cream

Roasted Pineapple, coconut sorbet (VG)