

PRIVATE DINING MENU

Roasted Jerusalem Artichoke Soup
Soft Polenta, wild mushroom & thyme (Vegan)
Venison & Ham Hock Terrine, plum chutney & sourdough toast
Haddock & Chive Risotto
Chilli & Coriander Falafel, chicory & tahini (Vegan)

Fillet of Hereford Beef, spinach, creamed potatoes & red wine sauce
(£6 supplement)
Spatchcock Baby Chicken, green salad, chips & hot pepper sauce
Fillet of Seabass, confit garlic, cavolo nero, clams & chive butter sauce
Roast Duck Breast, sweet potato & thyme, braised red cabbage
Cassoulet of Winter Vegetables, black beans & kale (Vegan)

Apple & Blackberry Crumble, custard (Vegan)
Chocolate Pot, crème fraiche, rosemary & almond praline
Pecan & Bourbon Tart, vanilla ice cream
Pear Pavlova