



PRIVATE DINING MENU 37.50

STARTERS

CELERIAC & CELERY SOUP

SEARED BEEF FILLET CARPACCIO, artichokes & parmesan

SCALLOP & PRAWN GRATIN

GOATS CHEESE CROUTONS, roasted beetroot & hazelnuts

MAIN COURSES

RIBEYE STEAK (80Z), with homemade chips & green salad

SPATCHCOCK POUSSIN, lemon & thyme butter, braised chicory

FILLET OF COD, CHORIZO, white beans & parsley

CHESTNUT & MUSHROOM RAVIOLI, crisp sage

PUDDINGS

CLEMENTINE CHEESECAKE

ICED BERRIES, white chocolate sauce

MONTGOMERY CHEDDAR, goats cheese, pear, rofford honey

SALTED CARAMEL ICE CREAM, langue de chat biscuits

TEA & COFFEE