

PRIVATE DINING ENHANCED

Minimum 10 guests.

£6 supplement per person on Fridays, Saturdays and Bank Holiday weekends.

Select from items below for an additional charge per person:

starter £7.50, main £12.50, pudding £7.50, three courses £25.

starter

beef carpaccio

yorkshire pecorino, roquette, ipa
vinegar glaze

king scallops

pea, pancetta, tempura samphire **gf**

kinderton ash goats cheese

tart truffle honey, chicory **v, gf***

main

beef striploin

sticky beef cheek, potato terrine,
spinach & wild mushrooms, jus **gf**

pork fillet wellington

savoy cabbage, black pudding,
apple, chateaux potatoes

brill fillet

crab hash, lobster sauce, tender
stem broccoli **gf**

pudding

cold raspberry souffle

coconut sorbet, raspberry crumble **gf**

chocolate & champagne bomb

honeycomb, red berries **v, gf**

british cheese selection

chutney, fruitcake, crispbread **v, gf***

v vegetarian **ve** vegan **gf** gluten free ***** adaptable. **Pre-orders are required two weeks prior to the event.**

Inclusive of VAT at prevailing rate. It is the responsibility of the guest to inform the manager of any special dietary requirements when pre-ordering. Allergen information relating to all our dishes is available however please note that due to the handling of allergens in our kitchens we cannot guarantee that it will be allergen free, even after requests to remove ingredients.

reviver

£7 per person

Select a refreshing taste reviver
as an intermediate course

all vegan and gluten free

martini & lemonade sorbet

raspberry & sorrel sorbet

grapefruit & bergamot sorbet

sicilian lemon sorbet

champagne sorbet

gin & tonic sorbet

amuse bouche

£7 per person

all vegan and gluten free

gazpacho

pea & mint

cauliflower & truffle

white onion & chive

carrot & coriander

cheese

5 british cheese experience gf*

five british cheeses, home made chutney,
celery, figs & grapes

served as a cheeseboard for 10 guests £125

v vegetarian ve vegan gf gluten free * adaptable. **Pre-orders are required two weeks prior to the event.**

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