



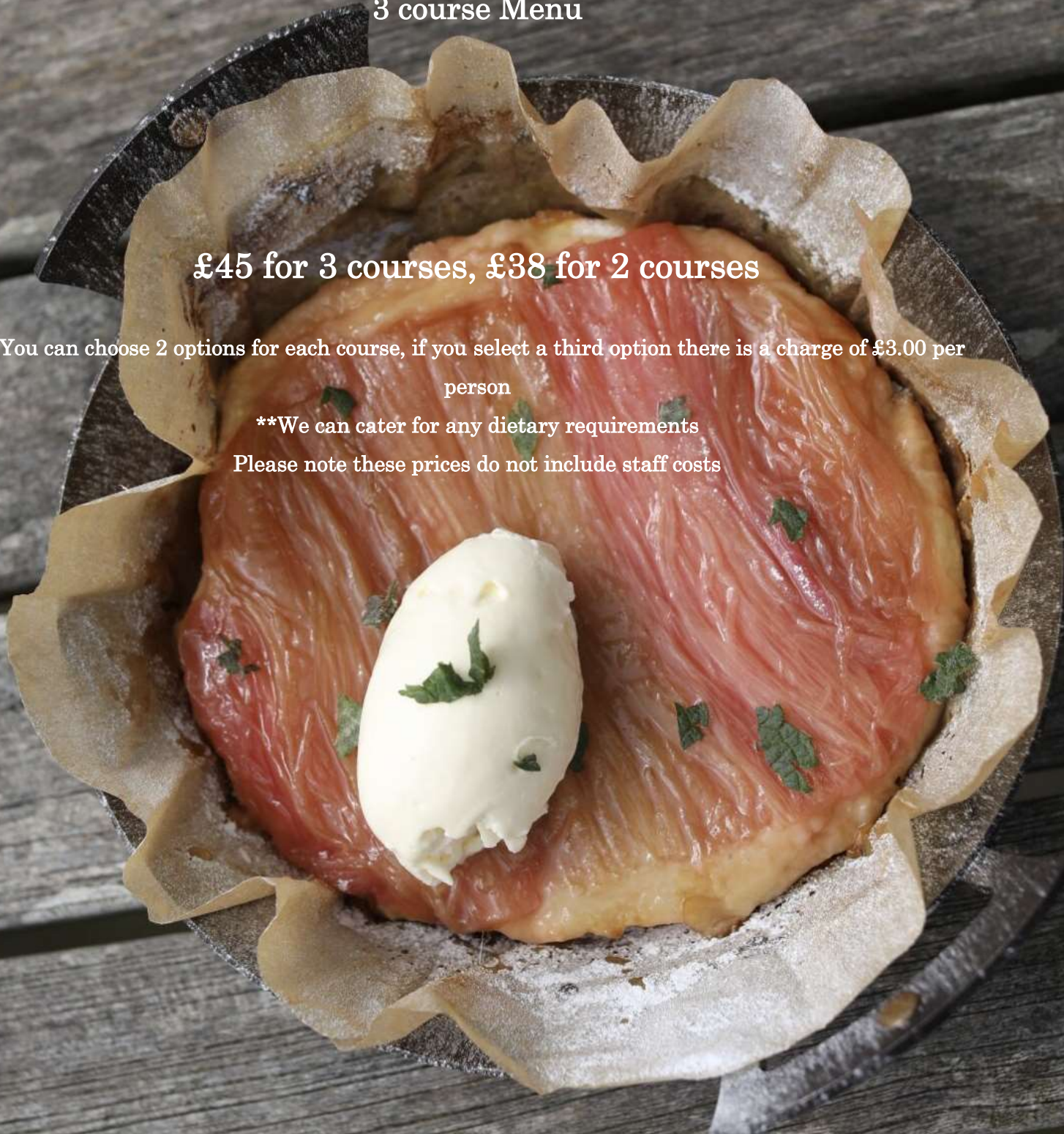
Private Dining
3 course Menu

£45 for 3 courses, £38 for 2 courses

*You can choose 2 options for each course, if you select a third option there is a charge of £3.00 per person

**We can cater for any dietary requirements

Please note these prices do not include staff costs





Starters

Cured meats board, pecorino, pickled vegetables, flatbread
Braised beef short rib, honey, soy & ginger glaze, pickled summer greens
Grilled sardines, toasted sourdough, aioli
Mackerel, cucumber, horseradish, toasted sourdough
Chicken liver pâté, celeriac remoulade, toasted sourdough
Smoked haddock fishcake, cornichons, aioli
Buffalo mozzarella, slow roasted tomatoes, balsamic, pangrattata, olive oil
Roasted carrot dip, herb croutons, rocket pesto, dukkah
Charred hispi cabbage, romesco sauce, pangrattata, Manchego
Scallops, cauliflower puree, chorizo (+ £2)
Asparagus, fried duck egg, aioli, toasted sourdough

Grazing board £15pp

** this is a stationary grazing table*

Cured meats, local cheeses, carrot dip, hummus, radishes, heritage carrots, olives, grapes, spiced nuts & homemade rye crackers

Mains

Filet of beef, dauphinoise potato, green beans wrapped in prosciutto, jus (+ £2)
Roasted pork belly, Asian greens, sticky sushi rice, soy & sesame dressing
Lamb cutlets, wet polenta, cavolo nero, salsa verde (+ £2)
Lamb rump, samphire, new potatoes, rosemary butter (+ £2)
Confit duck, white bean & bacon cassoulet, fennel mayonnaise
Pan fried chicken breast, rosti, spinach, confit tomatoes, thyme & pink peppercorn butter
Hasselback butternut squash, sunflower seed pesto, goats curd, new potatoes
Spiced grilled aubergine, tahini yogurt, pomegranate, rice, fennel, dukkah
Charred fennel, rosti, spinach, confit tomatoes, thyme & pink peppercorn butter
Pea & parsley risotto, parmesan crisp, rocket pesto

Our Fish

**All of our fish dishes incorporate seasonal fish and therefore our costs are dependent on the current market price. Below are our suggestions, however depending on the date of your event, these might change. We will let you know what fish will be seasonal at the time of your event. If you would like the fish listed below that is no problem, but there may be a surcharge if it is out of season as it will be dependent on the current market price.*

Rainbow trout, crispy gnocchi, roasted green beans, pesto mayonnaise
Herb crusted hake, butter bean, pearl barley & clam broth, saffron aioli
Salmon, crushed potatoes, grilled spring onions, caper & brown shrimp butter
Roast cod, gnocchi, watercress, basil oil

Pudding

Lemon posset, passionfruit sauce, homemade shortbread
Dark chocolate pot, salted caramel, sunflower seed brittle
Stem ginger & lemon cheesecake, tuille biscuit
Treacle tart, clotted cream
Orange & polenta cake, vanilla cream
Chocolate & peanut butter tart, ricotta ice cream, honeycomb
Roasted pear, mascarpone, oat crumble, toffee sauce
Sticky toffee, toffee sauce, vanilla ice cream
Warm dark & white chocolate brownie, clotted cream
Lemon tart, Crème fraiche
Elderflower panna cotta, honey shortbread
Gooseberry fool
Westcombe cheddar, Somerset brie, Dorset blue vinney, medjool dates, homemade rye crackers, chutney, honey, grapes (+ £5)