

HOME TABLE

# Private Dining





## Starters

### *from the earth*

Wild mushroom rarebit, watercress, crispy Parmesan (V) (+ £1.50)

Mushroom pate, tarragon butter, sourdough, pickled beetroot (V)

Mozzarella arancini, tarragon mayo (V) (+ £2)

Roast beetroot, curd, nettle pesto (V)

Seasonal soup, confit garlic toast (V)

Tabouleh fritters, spicy tomato salsa, flatbread (V)

French onion tart, watercress, balsamic (V) (+ £1)

Garlic butter fried wild mushrooms, crispy lardons, toast (+ £1.50)

Bruschetta, anchovy, caper, tomato, basil

Roasted asparagus, crispy guanciale, soft egg, lemon, parmesan (+ £1.50)

Softened garlic on toast, broad beans, goats curd, black olives (V)

Asparagus, duck egg, aioli, toast (V) (+ £2)

Charred hispi cabbage, romesco sauce, pangrattata, Manchego (V)

Cauliflower tempura, harissa mayonnaise (Ve)

Roasted carrot dip, herb croutons, gremolata, dukkah (Ve)

### *from the land*

Chicken liver pâté, celeriac remoulade, toasted sourdough

Burrata, spring onions, courgette, salsa verde, pangrattata (V) (+ £3)

Burrata, grilled peaches, green beans, almonds (+ £3)

Cured meats board, pecorino, pickled vegetables, flatbread (+ £3)

Braised beef short rib, honey, soy & ginger glaze, pickled greens

Buffalo mozzarella, slow roasted tomatoes, balsamic, pangrattata, olive oil (V)

### *from the sea*

Smoked haddock brandade, toasted rye (+ £1)

Mackerel, caponata

Lobster & crab mac n cheese, herb top (+ £8)



Grilled sardines, sourdough toast, aioli

Butter fried English muffin, smoked herring, poached egg

Mackerel, cucumber, horseradish, toasted sourdough

Smoked haddock fishcake, aioli

Scallops, cauliflower puree, chorizo (+ £3)

### **Grazing board £17.50pp**

*\* this is a stationery grazing table*

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

## **Main Course**

### ***from the earth***

Wild mushroom & shallot tart, Jerusalem artichoke mash, watercress, jus (V) (+ £1)

Grilled cauliflower, chimichurri butter, herb potatoes, heritage carrots, crispy sage (V)

Butternut squash risotto, cavolo nero, Parmesan, rocket (V)

Hasselback butternut squash, sunflower seed pesto, goats curd, new potatoes (V)

Spiced grilled aubergine, tahini yogurt, pomegranate, rice, fennel, dukkah (V)

Charred fennel, rosti, spinach, confit tomatoes, thyme & pink peppercorn butter (V)

Pea & parsley risotto, Parmesan crisp, rocket pesto (V)

### ***from the land***

Herb crusted chicken, creamed leeks & brussels, mustard, tarragon & garlic mash

Pork belly, smashed celeriac, charred hispi cabbage, jus, apple

Pork belly with chorizo stuffing, tomato & butter bean stew, garlic kale

Lamb kleftiko, (lamb shoulder, potatoes, garlic, peppers, tomato) (+ £1)

Lamb shank, creamed corn, salsa verde, roast tenderstem broccoli (+ £2)

Filet of beef, dauphinoise potato, green beans wrapped in prosciutto, jus (+ £4)

Roasted pork belly, Asian greens, sticky sushi rice, soy & sesame dressing

Lamb cutlets, wet polenta, cavolo nero, salsa verde (+ £3)



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

### *from the sea*

Salmon en croute, lemon & chive mayonnaise, crushed garlic potatoes, tenderstem broccoli (+£2)

Rainbow trout, crispy gnocchi, roasted green beans, pesto mayonnaise (+ £2)

Herb crusted hake, butter bean, pearl barley & clam broth, saffron aioli (+ £2)

Salmon, crushed potatoes, grilled spring onions, caper & brown shrimp butter (+ £2)

Roast cod, gnocchi, watercress, basil oil (+ £2)

Whole roasted gurnard, garlic & herb creamed potatoes, burnt lemon, roast garlic greens (+ £2)

## **pudding**

Millionaires' cheesecake (+ £1)

Raspberry & almond tart, stracciatella ice cream (+ £1)

Blackberry, apple & oat crumble, vanilla cream

White chocolate cheesecake, raspberry compote

Chocolate & clementine tart, passion fruit sauce (+ £1)

Blackberry & apple galette, crème fraiche

Spiced plum cake, raspberry sauce, clotted cream

Autumn fruits pavlova

Pear tart tatin, creme fraiche

Plum tart tatin, creme fraiche

Tiramisu

Rum soaked plum galette, pistachio frangipane, crème fraiche

Pecan pie, sweet cream

Cherry clafoutis, crème fraiche

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, vanilla ice cream, honeycomb

Roasted pear, mascarpone, oat crumble, toffee sauce

Sticky toffee, toffee sauce, vanilla ice cream

Warm dark & white chocolate brownie, clotted cream (£1)

Lemon tart, Crème fraiche

Elderflower panna cotta, honey shortbread

Gooseberry fool

## **Cheese board**

Westcombe Cheddar, Somerset Brie, Dorset Blue Vinney

Medjool dates, homemade rye crackers, chutney, honey, grapes

**£10 per person**

## **Petite four**

*Please choose from the selection below*

Dark chocolate truffle with

Coconut

Pistachio

Orange

Mint

Marzipan

**£2 per truffle**

**£45 for 3 courses or £38 for 2 courses**

*We do not charge VAT*

\*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**