

HOME TABLE

Private Dining Al a carte Menu





Bread & Butter

Breads

Rosemary & sea salt focaccia
Nigella seed flatbread
Rye bread
Cumin seed naan
Sourdough
Brioche roll
Ciabatta

Butter

Sea salt
Confit garlic
Lemon & thyme
Harissa & paprika
Basil pesto
Chive & black pepper

Starters

You may choose 3 options from each course

Fish

Tuna tartare, avocado, sesame, ginger, soy & lime dressing, crisp
Seared scallops, cauliflower purée, crispy chorizo, herb oil
Crab salad, pickled cucumber, apple, dill & lemon dressing
Beetroot cured salmon, horseradish, fennel remoulade, salmon roe, chicory, herbs
Pan fried mackerel fillet, pickled fennel, avocado puree, preserved lemon

Vegetables

Roasted asparagus, crispy guanciale, soft egg, lemon, Parmesan
Confit garlic toast, broad beans, goats curd, black olives
Wild mushrooms, crispy lardons, garlic butter, toast
Burrata, grilled peaches, green beans, almonds
Charred courgetti carpaccio, minted ricotta, pistachio crumb, basil oil



Starters

You may choose 3 options from each course

Meat

Duck liver parfait, fig chutney, toasted brioche, pickled shallots
Beef carpaccio, shaved Parmesan, rocket, truffle vinaigrette, toasted pine nuts
Chicken & tarragon terrine, pickled mushrooms, crispy chicken skin, grain mustard
Lamb tartare, anchovy aioli, crispy shallots, rosemary cracker
Ham hock terrine, wholegrain mustard, pickles

Main Course

You may choose 3 options from each course

Fish

Pan seared turbot fillet, tomatoes, samphire, saffron beurre blanc, potato & chive terrine
Whole roasted gurnard, garlic & herb creamed potatoes, burnt lemon, roasted green
Herb crusted hake, butter bean, pearl barley & clam broth, saffron aioli
Lobster & saffron risotto, charred leeks, lemon zest, fennel tops
Pan fried rainbow trout, crushed jersey royals, asparagus, lemon caper butter

Vegetables

Chargrilled cauliflower steak, chimichurri butter, herb potatoes, heritage carrots, crispy sage
Puff pastry, wild mushroom, chestnut & Wiltshire blue cheese, root vegetables, madeira glaze
Celeriac & potato terrine, Barod Bigod, cavolo nero, beetroot, herb breadcrumbs
Creamy polenta, roasted Romanesco, buttered cavolo nero, roasted garlic purée,
pickled chilli, parsley oil
Charred aubergine, slow roasted tomatoes, basil & mint salsa, lemon labneh,
grilled courgette ribbons, toasted pine nuts



Meat

Duck breast, mashed potato, salt baked kohlrabi, spiced red cabbage puree, green peppercorn jus
Herb crusted pork tenderloin, caramelised apple, celeriac puree, buttered kale, cider jus
Roast lamb loin & slow cooked lamb shoulder, pomme puree, charred baby leeks, minted peas, redcurrant sauce
Chicken breast, pressed potato, mushroom & truffle purée, wild mushrooms, Muscat mustard jus
Beef fillet, rosemary & parmesan dauphinoise, shallots, heritage carrots, Bordelaise sauce

Palette cleansers

Elderflower & mint jelly
Pickled beetroot, apple, horseradish & mustard leaf, rapeseed oil
Raspberry & rosewater granita
Heirloom gazpacho, basil oil
Whipped goats cheese, lemon zest, chive oil & thyme cracker
Shaved fennel, apple & dill, lemon, celery leaf, toasted caraway

Pudding

Spiced poached pear, ginger sponge, almond crumble, blackberry compote & sorbet
Chocolate delice, hazelnut praline, honeycomb, salted caramel
Vanilla panna cotta, poached apricots, thyme syrup, tuille
Warm almond tart, roasted fig, honey mascarpone, toasted almond crumb

English cheese plate

Cornish Yarg, Stilton, Baron Bigod, Tunworth, served with quince jelly, seeded crackers, pickled grapes & walnuts



Petite four

**Each serving includes a selection of the below per person*

Salted caramel ganache tart

Dark chocolate truffle with Armagnac

Lemon & Basil tartlet

Pistachio & citrus cake

Vanilla shortbread, white chocolate

Candied orange, dark chocolate

We can cater for any dietary requirements

We do not charge VAT