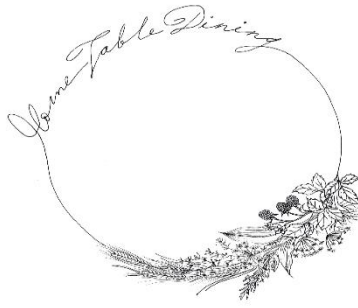


HOME TABLE

## Private Dining Set Menu





## Private Dining Set 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

Mushroom pate, tarragon butter, sourdough, pickled beetroot (V)  
Tabouleh fritters, spicy tomato salsa, flatbread (V)  
Charred hispi cabbage, romesco sauce, pangrattata, Manchego (V)  
Chicken liver pâté, celeriac remoulade, toasted sourdough  
Braised beef short rib, honey, soy & ginger glaze, pickled greens  
Buffalo mozzarella, slow roasted tomatoes, balsamic, pangrattata, olive oil (V)  
Grilled sardines, sourdough toast, aioli  
Mackerel, cucumber, horseradish, toasted sourdough  
Smoked haddock fishcake, aioli

## Main Course

Asparagus & garlic risotto, Parmesan crisp, 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)  
Herb crusted chicken, creamed leeks & brussels, mustard, tarragon & garlic mash  
Pork belly with chorizo stuffing, tomato & butter bean stew, garlic kale  
Roasted pork belly, Asian greens, sticky sushi rice, soy & sesame dressing  
Beef bourguignon, garlic mashed potatoes, braised greens  
Confit duck, white bean & bacon cassoulet, fennel mayonnaise  
Pan fried chicken breast, rosti, spinach, confit tomatoes, thyme & pink peppercorn butter  
Salmon en croute, lemon & chive mayonnaise, crushed garlic potatoes, tenderstem broccoli  
Rainbow trout, crushed potatoes, grilled spring onions, caper & brown shrimp butter



## **Pudding**

Blackberry, apple & oat crumble, vanilla cream  
White chocolate cheesecake, raspberry compote  
Blackberry & apple galette, crème fraîche  
Autumn fruits pavlova  
Pear tart tatin, creme fraiche  
Tiramisu  
Rum soaked plum galette, pistachio frangipane, crème fraîche  
Lemon posset, passionfruit sauce, homemade shortbread  
Dark chocolate pot, salted caramel, sunflower seed brittle  
Stem ginger & lemon cheesecake, tuille biscuit  
Treacle tart, clotted cream  
Roasted pear, mascarpone, oat crumble, toffee sauce  
Sticky toffee, toffee sauce, vanilla ice cream  
Warm dark & white chocolate brownie, clotted cream  
Lemon tart, Crème fraîche

## **Cheese board**

Westcombe Cheddar, Somerset Brie, Dorset Blue Vinney  
Medjool dates, homemade rye crackers, chutney, honey, grapes



## Petite four

*Please choose from the selection below*

Dark chocolate truffle with

Coconut

Pistachio

Orange

Mint

Marzipan

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

*We do not charge VAT*