



PRIVATE DINING ROOM MENU

3 COURSES WITH COFFEE £29.95

Starters

White Onion & Pale Ale Soup (V)

Classic Prawn Cocktail

Paprika Marie Rose

Gin Cured Trout

Pickled Fennel, Apple, Dill & Horseradish Yoghurt

Rabbit & Chicken Terrine

Girolles, Tarragon & Honey Mustard

Risotto Primavera

Summer Vegetables, Rocket & Parmesan (V)

Main Courses

Baked Fillet of Hake

New Season Potatoes, Crushed Peas, Gem Lettuce & Caper Dressing

Yorkshire Lamb Rump

Braised Shoulder Croquette, Potato Terrine, Roast Baby Leeks
Purple Sprouting Broccoli & Watercress Purée

Beef Feather Blade

Polenta, Seasonal Greens, Roast Onion & Mustard Clotted Cream

Roast Breast of Chicken

Gnocchi, Girolles, Grilled Artichokes, Courgette & Basil Purée

Roast Grelot Onion

Ricotta, Crisp Onion & Mushroom Spelt
Smoked Aubergine Purée & Confit Tomato (V)

Puddings

Lemon Curd Tart

Gooseberry Compote & Elderflower Sorbet

Chocolate Pot

Malted Milk Ice Cream & Salted Cashew Nut Crumble

Sticky Toffee Pudding

Butterscotch Sauce, Cinder Toffee Ice Cream

Trio of Sorbet

Raspberry, Mango & Lemon

Three Cheese Board

Fruit Cake & Artisan Biscuits, Quince Jelly, Grapes, Celery & Chutney

All our food is prepared to order so we strive to satisfy all dietary requirements.

If you require information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to all tables of 8 or more.