

PRIVATE DINING

MENU A

3 COURSE MENU

Please select three options from each course

STARTERS

Lamb Kofta Skewer

Grilled lamb kofta, naan, cucumber & tomato salsa, gherkin, pickled cabbage, chilli, garlic mayo, coriander & charred lime 739 kcal
GO VEGAN: Swap your lamb kofta for our plant-based kofta (VE) 618 kcal

Sweet & Sour King Prawns

Crispy battered king prawns, peppers, pineapple, sweet & sour sauce 362 kcal

Ham Hock & Piccalilli Terrine

Sourdough croutons, gherkins, pickled red cabbage & watercress 223 kcal

Satay Cauliflower Wings (VE)

Seasoned crispy cauliflower, sugar snaps, peppers, coriander & satay dip 820 kcal

Soup of the Day (VO, VEO)

Warm sourdough bread

MAINS

Tandoori Chicken Kebab

Two skewers, grilled naan, mint yoghurt, houmous, flame-grilled peppers, heritage tomato salad & fries 1269 kcal

Thai Green Risotto (VE)

Creamy coconut risotto, peas, courgettes, green beans, sugar snaps, spring onions, coriander & lime 983 kcal

Crispy Beef & Mango Salad

Crispy shredded aromatic beef with mango, red onion, peppers, cucumber, carrot ribbons, Chinese leaf & Thai honey dressing 978 kcal

Grilled Salmon

Crushed baby potatoes, cucumber, onion & soured cream salad, roasted peppers, heritage tomatoes, fresh dill & hollandaise 990 kcal

8oz Rump Steak

Served medium with a grilled portobello mushroom, plum tomato, watercress, thick-cut chips & peppercorn sauce 1111 kcal

DESSERTS

Sticky Toffee Pudding (VE)

Salted caramel ice cream & walnuts 507 kcal

Chocolate & Orange Torte (VE)

Blood orange sorbet 479 kcal

Pavlova (V)

Fresh cream, raspberries, meringue & raspberry coulis 654 kcal

Baked Mascarpone & Vanilla Cheesecake (V)

Orange & apricot compote 504 kcal

Caramelised Profiterole (V)

Choux pastry, white chocolate mousse filling, caramelised biscuit fondant icing, dark chocolate swirls, chocolate honeycomb crumb & vanilla ice cream 475 kcal

If your party would like to select a fourth option, from each course, we can accommodate this for a £3.50 supplement per guest.

(VE) Vegan, (V) Vegetarian, (VO) Vegetarian Option available, (VEO) Vegan Option available

Adults need around 2000 kcal a day

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and so we are unable to guarantee that any product is completely free from any allergen due to the risk of cross-contamination in the production, supply and/or preparation of our dishes. If you have a food allergy or intolerance, please let a member of the team know prior to ordering and detailed allergen information for our products can be provided. Our menu descriptors do not include all ingredients. All prices are in pounds sterling and inclusive of VAT at the prevailing rate. All gratuities go to the team that provided your meals and drinks. All items are subject to availability and seasonal change.



For allergen and calorie information, please scan the QR code or ask a member of the team for our dish allergen guide.