

## PRIVATE DINING

### MENU B

### 3 COURSE MENU

Please select three options from each course

### STARTERS

#### Charred Asparagus & Burrata Bruschetta (V)

Semi-dried tomatoes, balsamic glaze, chives & toasted sourdough 529 kcal

#### Smoked Salmon

Toasted sourdough, whipped cottage cheese & chives, charred gem lettuce, lemon & capers 344 kcal

#### Crispy Panko Calamari

Black garlic aioli, dill & lemon 469 kcal

#### Tandoori Chicken Poppadoms

Mint yoghurt, mango chutney, cucumber & onion salad, sriracha & coriander 484 kcal

#### Chicken Liver & Brandy Parfait

Redcurrant jelly, watercress & toasted sourdough 384 kcal

#### Soup of the Day (VO, VEO)

Warm sourdough bread

### MAINS

#### Lemon & Oregano Chicken

Half roasted chicken, new potato salad, pickled gherkin, charred courgette, rocket & tomato salad 1280 kcal

#### Seabass Tagliatelle

Pan-fried seabass, tagliatelle, white wine cream sauce, semi-dried tomatoes, samphire & charred lemon 1556 kcal

#### Thai Green Risotto (VE)

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

Add: Grilled Chicken 292 kcal or King Prawns 127 kcal

#### Grilled Salmon

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

#### Harissa Roasted Cauliflower (VE)

Lentil, black rice & chickpea salad, charred courgettes, pomegranate, rocket, pickled red cabbage & harissa dressing 573 kcal

#### 7oz Fillet Steak

Served medium with a grilled portobello mushroom, plum tomato, watercress, thick-cut chips & peppercorn sauce 1068 kcal

### DESSERTS

#### Sticky Toffee Pudding (VE)

Salted caramel ice cream & walnuts 507 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

#### Forest Fruits Crumble (VE)

Fruits of the forest with a golden oat crumble topping & vanilla custard 422 kcal

#### Chocolate Fondant (V)

Caramelised hazelnuts, raspberry coulis & clotted cream vanilla ice cream 662 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.