

PRIVATE DINING

MENU B

STARTERS

Includes a complimentary bread basket

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

Adults need around 2000 calories a day.

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

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. All items are subject to availability. All prices are in pounds sterling and inclusive of VAT at the prevailing rate. All gratuities and discretionary 12.5% service charge go to the team that provided your meals and drinks.



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