

PRIVATE DINING

MENU A

STARTERS

Includes a complimentary bread basket

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

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.