

We require a deposit of £150 to reserve a table for parties of 10 or more. A pre order is also required five days prior to your reservation.

Private Dining

Two Courses £22.95

Three courses £29.95

Entrée

Soup of the Day, Caramelised Onion & Thyme Bread

Wood Pigeon, Squash Puree, Kale, Pithivier of Wild Mushrooms and Truffle, Red Wine Jus

House Pate, Apple and Date Chutney, Herb Crostini's

Cheese, Red Pepper & Basil Tart, Confit Tomatoes, Pea Shoots, Truffle & Parmesan

Asian Spiced Chicken Lollipops, Chilli and Coca Cola Jam

Salmon & Prawn Fishcake, Tomato & Coriander Salad, Crab Beignet, Chive Hollandaise

Classic Prawn Cocktail, Marie Rose, Avocado, Pickled Green Apple, Herb Croutons, Baby Gem

Main Dishes

*Corn Fed Chicken Breast, Chorizo and Parma Ham,
Butternut Squash, Pancetta and Pearl Barley Risotto,
Truffle & Bone Marrow Jus*

*12 Hour Slow Cooked Brisket of Beef, Horseradish Mash,
Vichy Carrots, Pickled Ginger, Red Wine Jus*

*Loin of Venison, Dauphinoise, Roasted Squash, Kale, Pancetta,
Red Wine Jus*

*Fillet of Salmon, With Baby Gem Lettuce, Picante Cockles,
Red Pepper, Asparagus, Potato & Herb Samosa*

*Potato Gnocchi, Cherry Tomatoes, Asparagus, Broad Beans,
Goats Cheese & Walnut Pesto*

Sirloin Steak

*Char Grilled Medium and Served with Hand Cut Chips,
Roasted Tomato, Garlic Mushroom. (£4.95 supplement)*

DESSERT

*Dark Belgium Chocolate Brownie, Chantilly Cream,
Crushed Honeycomb*

*Date & Cinnamon Sponge, Salted Caramel Sauce,
Homemade Vanilla Ice Cream*

Baileys and White Chocolate Cheesecake

Crème Brulee, Biscotti, Caramelised Banana

Tea and Coffee with Petit Fours £2.25 per person