



Private Dining Experience

Traditional Menu

~ Starters ~

New! Corn-fed chicken breast*, spiced cauliflower purée, butter chicken & porcini sauce
**cauliflower steak (v)*

King scallops*, pea purée, prosciutto*, chorizo oil*, garlic butter
**king oyster mushroom, *pecorino crisp, *tarragon oil (v)*

Fillet of hake, whipped bloody mary butter, pickled kohlrabi

Seared tuna, soy & black garlic mayonnaise, toasted cashews, pickled apple

Carpaccio of beef fillet*, parmesan, shaved truffle, rocket, capers,
pine nuts, olive oil, balsamic glaze
**heritage beetroot (v)*

Slow-cooked pulled lamb* bon bons, pea & mint purée, baby leaf
**chickpea & puy lentil (ve)*

'UFO' (a modern twist on classic lasagne) – Beef ragu raviolo, beurre blanc,
fresh basil & basil oil. Topped with gruyère cheese & quail egg*
**mixed vegetable ragu (v)*

'Crab Slammers' – crispy crab* dumplings with lemongrass & chilli in a
creamy prawn sauce. Served as shots, sharing style with lime & coriander
**Lion mane mushroom*

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~ Mains ~

New! ** *Seasonal Special (available October - March inclusive)* **

Venison striploin & crispy croquette, potato pave, madeira
sauce, parsley mayonnaise, braised greens

New! 'Surf & Turf' Braised short rib of beef, butter poached king prawn, red wine sauce,
salsa verde, honey roasted carrots, potato terrine

Medallion of pork tenderloin with a creamy cider sauce, garlic & chive mash,
pickled apple, apple crumb, balsamic glaze. Served with seasonal vegetables

*~ Select one dish per course, except where dietary needs/food allergies/intolerances exist.
In these instances, variations/alternative options are provided ~*



Pan roasted duck breast*, carrot purée, orange & ginger duck sauce, cavolo nero.
Served with fondant potato & buttery greens
**celeriac steak (v)*

Ballotine of chicken breast stuffed with mushrooms & black pudding*, prosciutto
crumb, truffle mash, peas & broad beans, prosecco sauce
**red pepper stuffed with wild mushrooms, burrata & mascarpone (v)*

Authentic Japanese teriyaki udon with fillet of salmon*, ginger greens,
cashews, chilli, coriander
**cauliflower steak (ve)*

Delicately spiced coconut curry broth with roasted sea bass, basmati rice & greens.
Garnished with chilli, coriander & spring onion

'Meat Feast' – A selection of prime cut steaks, served to the table on sharing boards.
Accompanied by parsnip crisps, French bistro salad & crusty bread.
Choose peppercorn or béarnaise sauce

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~ Desserts ~

Spiced rum & vanilla panna cotta, cinnamon pineapple, fruit coulis, oat crumble, mint
** (ve) version also available*

Dark chocolate crémeux, toasted hazelnuts, chantilly cream, lime zest
** (ve) version also available*

Classic sticky toffee pudding, raspberries & mint, with ice cream or pouring cream

'Strawberries & Cream' - macerated strawberries, chantilly cream, Italian meringue,
balsamic vinegar, white chocolate, Greek basil

Lemon & mascarpone cream tartlet, candied macadamia, chocolate shavings

Warm & sticky figs, honey & balsamic sauce, biscuit crumb, vanilla ice cream,
honeycomb, popping candy dark chocolate shard

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