



Private Dining Experience
Eight Course Tasting Menu

'Turn Up The Beet'

~ Heritage beetroot salad, gorgonzola, apple, crouton, horseradish cream ~

'Fish & Chips'

~ King scallop, curried mayonnaise, potato crisp, pickled onion ~

'Holy Moly Ravioli'

~ 'Nduja & mascarpone pasta, citrus vinaigrette ~

'No Spring Chicken'

~ Corn-fed chicken breast, spiced cauliflower purée, butter chicken & porcini sauce ~

'Duck a L'orange'

~ Duck breast, orange beurre blanc ~

'Deery Me'

~ Crispy venison croquette, romesco sauce, salsa verde ~

'Got Beef?'

~ Braised short rib of beef, red wine sauce, parsley emulsion ~

'Chockablock'

~ Dark chocolate ganache, pistachio, berry coulis ~

The Tasting Menu is a set menu. However, variations of dishes to cater for allergies or intolerances are sometimes possible. Please enquire.