



Private Dining Experience
Small Plates Menu

~ Small Plates ~

Fillet of hake, whipped bloody mary butter, pickled kohlrabi

Flash-fried squid, romesco sauce, cashews, coriander cress, toasted sourdough

Torched mackerel, horseradish cream, rainbow radish, pickled red onion, herb oil

Sirloin steak, onion & garlic purée, red wine sauce

Griddled asparagus, hollandaise, duck egg, crispy garlic, basil oil (v)

Burrata, 'nduja, honey, lemon thyme, crouton

King oyster mushroom, spiced cauliflower purée, parsnip crisps (v/ve)

Seared tuna, soy & black garlic emulsion, toasted cashews, pickled apple, coriander

Sticky teriyaki pork belly, toasted peanuts, red chilli, coriander

Chicken breast, creamed corn, cavolo nero, spring onion

Crispy carrot, carrot purée, brandy orange & ginger sauce (v/ve)

Buttered celeriac, salsa verde, nuts & seeds (v)

-

~ Desserts ~

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

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

Spiced rum panna cotta, cinnamon pineapple, fruit coulis, nut crumble, mint

Dark chocolate crèmeux, toasted hazelnuts, chantilly cream, lime zest*

**(ve) version also available*

~ Select five small plates (for the table) plus one dessert (served individually) ~



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

-

~ Select five small plates (for the table) plus one dessert (served individually) ~