



*PRIVATE DINING EXPERIENCE*

## *TASTING MENU*

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'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 RAVIOLI, CITRUS VINAIGRETTE

'NO SPRING CHICKEN'

CORN-FED CHICKEN BREAST, SPICED CAULIFLOWER PURÉE,  
BUTTER CHICKEN & PORCINI SAUCE

'DUCK A L'ORANGE'

DUCK BREAST, CARROT PURÉE, ORANGE BEURRE BLANC

'DEERY ME'

CRISPY VENISON BON BON, ROMESCO, SALSA VERDE

'GOT BEEF?'

SHORT RIB OF BEEF, RED WINE SAUCE, PARSLEY EMULSION

'CHOCKABLOCK'

DARK CHOCOLATE GANACHE, PISTACHIO, BERRY COULIS

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