



Private Dining Experience

Traditional Menu

~ Starters ~

King scallops*, pea purée, prosciutto*, chorizo oil*, garlic butter

**king oyster mushroom, *pecorino, *tarragon oil (v)*

'Crab Slammers' – Crispy crab* dumplings with lemongrass & chilli in a creamy prawn sauce.

Served as shots with lime & coriander

**lion mane mushroom*

'UFO' (a modern twist on classic lasagne) – Slow cooked beef cheek* ragu raviolo, beurre blanc, fresh basil & basil oil. Topped with gruyère cheese & quail egg

**mixed vegetable ragu (v)*

Slow-cooked pulled lamb* bon bons, pea & mint purée, baby leaf

**chickpea & puy lentil (ve)*

(New!) Steamed mussels, white wine garlic & chilli cream sauce, toasted sourdough

(New!) Charred baby leeks, spring onion purée, whipped feta, toasted hazelnuts (v)

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

Fillet of hake, whipped bloody mary butter, pickled kohlrabi

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

Carpaccio of beef fillet*, parmesan, shaved truffle, rocket, capers, pine nuts, olive oil, balsamic glaze

**heritage beetroot (v)*

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~ Mains ~

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

'Meat Feast' – A selection of prime cut steak & venison served to the table on sharing boards. With double cooked parmesan fries, dressed salad, peppercorn or béarnaise sauce

(New!) Pan fried fillet of salmon, Tuscan bean & chorizo stew, pistachio pesto, wild rice, tenderstem broccoli

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



**** Seasonal Special (available September - March inclusive) ****

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

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

**celeriac steak (v)*

(New!) Corn-fed chicken*, spiced cauliflower purée, butter chicken & porcini sauce, confit garlic, fondant potato, seasonal greens

**cauliflower steak (v)*

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

Ballotine of chicken breast stuffed with mushrooms & black pudding*, prosciutto crumb, truffle mash, peas & broad beans, prosecco cream sauce

**red pepper stuffed with wild mushrooms, burrata & mascarpone (v)*

Japanese teriyaki salmon* fillet, basmati rice, ginger greens, cashews, chilli, coriander

**cauliflower steak (ve)*

Spiced coconut curry broth with roasted sea bass, basmati rice & bak choi.

Garnished with chilli, coriander & spring onion

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~ Desserts ~

Spiced rum & vanilla panna cotta, cinnamon pineapple, fruit coulis, oat crumble, mint

** (ve) version also available*

Dark chocolate ganache, toasted hazelnuts, chantilly cream, lime zest

** (ve) version also available*

Classic sticky toffee pudding with vanilla ice cream

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

Lemon & mascarpone cream tartlet, candied macadamia, chocolate shavings

Sticky figs, honey balsamic sauce, biscuit crumb, vanilla ice cream, honeycomb, dark chocolate

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