



PRIVATE DINING MENU A

Two Courses £40 - Three Courses £50

AMUSE BOUCHE

*Creamed cauliflower soup, white truffle oil (vg)
+£2 surcharge*

STARTERS

*Pea & watercress soup, lovage gremolata, sourdough toast (vg)
Roast pork belly, plum chutney, crackling
Terrine of smoked salmon, smoked mackerel & cured trout, sourdough toast
Mixed heritage tomatoes, buffalo mozzarella, basil oil (v)*

MAINS

*Breaded Shropshire chicken breast stuffed with smoked ham & Davidstow cheddar,
new potatoes, green leaves, lemon dressing
Baked cod florentine, hollandaise, parmentier potatoes, tenderstem brocolli
Braised rib of beef, horseradish mash, seasonal greens, red wine gravy
Saffron & seasonal vegetable risotto (vg)
Dry-aged medium rare sirloin steak, triple cooked chips, watercress salad, peppercorn sauce
+£5 surcharge*

PUDDINGS

*Lemon posset, seasonal fruit, lemon shortbread (vg)
Sticky toffee pudding, vanilla ice cream (v)
Chocolate brownie, salted caramel ice cream (vgo)*

CHEESE BOARD

*Cashel blue, seeded crackers, grapes, quince jelly (v)
+£10 surcharge*

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.
We're proud to be championing British farmers and producing fresh food sustainably. An adults recommended daily allowance is 2000 Kcal
Tables of 4 or more are subject to a discretionary service charge of 12.5%



PRIVATE DINING MENU B

Two Courses £55 - Three Courses £70

AMUSE BOUCHE

*Wild mushroom capuccino white truffle oil (vg)
+£2 surcharge*

STARTERS

*Pea & watercress soup, lovage gremolata, sourdough toast (vg)
Beef fillet carpaccio, pickled mushroom, pitchford cheddar, truffle vinaigrette
Seared scallops, minted pea puree, bacon crumb
English burrata, heritage tomato bruschetta, basil oil (v)*

MAINS

*Confit duck leg, fondant potato, seasonal cabbage, plum jus
Roasted stone bass fillet, champagne sauce, tenderstem broccoli, crushed potatoes
Wild mushroom & leek pithivier, pureed potato, seasonal greens, marmite jus (vg)
Roast chicken breast, roast new potatoes, tenderstem broccoli, wholegrain mustard sauce
Medium rare fillet steak, dauphinoise potato, watercress, confit tomato, peppercorn sauce
+£5 surcharge*

PUDDINGS

*Sticky toffee pudding, vanilla ice cream (v)
Chocolate & brandy mousse (v)
Eton mess, seasonal fruit (vg)*

CHEESE BOARD

*Cashel blue, seeded crackers, grapes, quince jelly (v)
+£10 surcharge*

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