



Private Dining Menu

Sample

The starter is served tapas style and will include the following:

Marinated olives & caperberries

Mixed charcuterie: Serrano ham, chorizo iberico, salami felino, lomo & bresaola

Vegetable antipasti: Marinated aubergine, artichoke, grilled courgette, peppers, caperberries
& salted ricotta

Broad bean purée, bruschetta

Manchego & quince

Please select three of the following main course dishes for your guests to choose from:

Pea & mint risotto, mozzarella

Roast cod, samphire, brown shrimps, cucumber & dill

Whole mackerel, purple sprouting broccoli, lemon, capers & brown butter

Glazed calves tongue, braised baby gem, broad beans & bacon

Corn-fed chicken breast, lentils, salsa verde & white wine

Roast rump of lamb, merguez sausage, cous cous, pomegranate, yoghurt & harissa

Birchstead 21 day rib eye, roast tomato butter, jersey royals & courgettes

Please select three of the following desserts:

English strawberries, clotted cream

Sticky toffee pudding, vanilla ice cream

Vanilla pannacotta, raspberries

Peach parfait, marshmallow
Chocolate polenta cake, griottine cherries
La Fromagerie cheese board

£30.00 per person for two courses
£36.00 per person for three courses

(including coffee & excluding a discretionary 12.5% service charge)