



Private Dinner - Menu 3

£36 for three courses

Starter

Beetroot terrine with horseradish mousse, rocket & walnuts

Sesame seared tuna with grilled new potatoes, sunblushed tomatoes, avocado, cucumber salsa & black garlic mayonnaise

Peppercorn beef carpaccio with rocket, Parmesan & truffle oil

Main

Jerusalem artichoke risotto with taleggio cheese & parsley

Blackened spiced monkfish with bulgur wheat, charred broccoli, butternut purée & mussels

Ribeye steak with hand-cut triple-cooked chips, rocket salad & Béarnaise sauce (£5 supplement)

Sides (£3.50 each)

Rocket & Parmesan with balsamic vinaigrette

Sprouting with garlic & chilli

Mixed salad with lemon vinaigrette

Skinny fries (add truffle)

Dessert

Peach & almond frangipane tart with vanilla crème fraîche

Belgian chocolate mousse with honeycomb & cacao nibs

Selection of three English cheeses with biscuits, chutney & grapes

Guests with allergies & intolerances should make a member of the team aware before placing an order for food or beverages.

Please be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.