

LUXURY

◆ PRIVATE DINING MENU ◆

FOR THE TABLE

FRESHLY BAKED BREAD

Greek olive oil & balsamic vinegar

STARTERS

PRAWN COCKTAIL

Marie rose sauce & guacamole

BURRATA

heirloom cherry tomatoes, basil & olive oil

USDA MEATBALLS

sweet pepper sauce & parmesan

MAINS

ENGLISH HEREFORD FILLET • 200g

VEGAN GRILLED AUBERGINE

courgette, tomato & mojo Verde **VG**

THE SALMON

crushed new potatoes & sweet pea purée

SIDES

HAND CUT CHIPS

& SEASONAL

VEGETABLES

DESSERTS

DARK CHOCOLATE ÉCLAIR

salted caramel & coffee almonds

STRAWBERRY TART

lime & rhubarb sorbet

ICE CREAM & SORBETS

COMPLIMENTARY TEA, FILTER COFFEE & PETIT FOURS

(V) Denotes Vegetarian | (VG) Denotes Vegan. Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages. Allergen information is available on request. All prices are shown in GBP.

A discretionary service charge of 12.5% will be added to your bill with 100% of that being distributed to the team

£65^{PP}

VEGAN OPTIONS
AVAILABLE UPON REQUEST

L I F E C A N B E E X T R A O R D I N A R Y