



Hotel | Bar | Brasserie

PRIVATE DINING ROOM MENU

£65

APPETIZERS

tuna tartare, ahi tuna, avocado and soy and ginger dressing
prawn cocktail, classic sauce over iceberg lettuce
caprese salad, heritage tomato, buffalo mozzarella
beef carpaccio, prime strip steak, watercress + mustard
chicken liver parfait, stone baked toast, fig chutney

MAINS

250gm ny strip aged prime usda
350gm ny strip aged prime usda + £10
tuna mignon, sesame crusted tuna, bok choy & miso dressing
roast cod, chorizo, new potatoes & mussels vinaigrette
plat du jour
seasonal risotto du jour

Selection of sides

DESSERTS

dark & milk chocolate, Valrhona chocolate cheesecake
classic vanilla crème brulee
pineapple carpaccio
sticky toffee pudding
ice cream or sorbet