



## P R I V A T E   D I N I N G



## H O W   T O   O R D E R

please select one of the following set or feasting menus for your party



you are welcome to pick & choose from across the menus to create your ideal menu with one option per course

please note that costs may vary according to the dishes that you select



we are very happy to cater for all dietary requirements  
though please note that these must be confirmed in advance of your event

please note that all of our menus are seasonal & subject to change

*please ask should you require a full list of allergens*



a service charge of 12.5% is applicable to all food & drinks

## A P E R I T I F S



### T H E Q V A P E R I T I V O

£8.5

champagne £14 ~ prosecco £8.5

seasonal bellini £9

negroni £12



## P R E - D I N N E R C A N A P É S

£9 pp for 3

£12pp for 4



*please choose from the following*

crab mayonnaise on toast or baby gem

artichoke, goat's curd & mint crostini

'panisse'

broad bean, pea & mint on baby gem



## S E T M E N U S

*please select one menu for your whole party to share.  
vegetarian, vegan or pescatarian guests are catered for separately*



£45

tomato, lovage & goat's curd salad

·  
baked marinated chicken, courgette, onion & mint  
new potatoes

·  
buttermilk pudding, lemon curd & preserves

£55

cured salmon, broad beans, peas & leaves

·  
loin of pork, borlotti beans, tomatoes & tarragon  
sautéed spinach

·  
hazelnut meringue, seasonal fruits, compotes & cream

£65

stracciatella, pickled aubergine salad

·  
sirloin, pickled walnuts, horseradish & watercress  
rosemary roast potatoes

·  
QV almond tart  
*with jersey cream & seasonal fruits*



# FEASTING

*the following menus are designed as 'feasting' style menus, with each course served on large dishes for your party to share. please select one menu for the whole party to share.*

£50



tomato, lovage & goat's curd salad  
pork rillettes, pickles & bread  
courgette, pea & broad bean salad



chicken pie  
mash & spring greens

QV summer trifle

£60

tomato, lovage & goat's curd salad  
pork rillettes, pickles & bread  
cured salmon, broad beans, peas & leaves

loin of pork, borlotti beans, tomatoes & tarragon  
sautéed spinach

QV pistachio cake  
*with jersey cream & seasonal fruits*

the QV feast  
£70

tomato, lovage & goat's curd salad  
pork rillettes, pickles & bread  
cured salmon, broad beans, peas & leaves  
stracciatella, pickled aubergine salad

sirloin, pickled walnuts, horseradish & watercress  
rosemary roast potatoes

a tumble of meringues, fruit curd, custard, cream,  
berries & berry compotes

## MAIN COURSE FISH OPTIONS

*please choose one option for all pescatarian guests in your party*

*please confirm required numbers in advance of your party*

cod, olive oil mash & gremolada ~ £45pp

herb crusted hake, parsley, olive, lemon & capers, new potatoes ~ £55pp

feasting fish - a whole fish, served on the bone, (brill, plaice, cured salmon), new potatoes £70pp



## VEGETARIAN MENU

*please confirm required numbers in advance of your party*



£45

tomato, lovage & goat's curd salad

tagliatelle, tomatoes, onions & herbs

## VEGAN MENU

*please confirm required numbers in advance of your party*

£45

courgette, pea & broad bean salad

tagliatelle, tomatoes, onions & herbs





PETIT FOURS  
chocolate truffles  
£2.5 each

COFFEE & TEA  
£9/pot  
*(serves 6)*

