

**September Private Dining Menu**

French Bean and Foie Gras Salad

Gnocchi Rotolo with Fontina

Morcilla with Piquillo Peppers and White Beans

Pan-Fried Skate with Mussels and Puy Lentils

Beef Cheek and Truffle Mash

Crispy Pork Belly, Celeriac Puree & Apples

Fregula with Pumpkin & Wild Mushrooms

Oreo & Baileys Cheesecake

Chocolate Mousse with Pistachios

Apple & Calvados Tarte Tatin

Cheese Selection