

PRIVATE DINING & EVENT MENUS

BREAKFAST

£22 per person

Selection of Homemade Pastries

Fresh Fruit Skewer

Filter Coffee or a Selection of Teas

Glass of Fresh Juice

Bacon or Sausage Breakfast Sandwich

or

Eggs Benedict or Eggs Florentine

or

Crushed Avocado & Poached Egg on Toast

chilli, mixed seeds, cashew nuts

or

Toasted Bagel & Cream Cheese

smoked salmon, red onion, capers

BREAKFAST CANAPES

Choice of 4, £10 per person

Choice of 6, £14 per person

Choice of 8, £18 per person

SWEET

Fresh Fruit Skewer

Granola, Greek Yoghurt & Honey

Mini Berry Pancake, maple syrup

SAVOURY

Mini Bacon & Scrambled Egg Muffin

Mini Sausage Sandwich

Black Pudding on toast

Scottish Oak Smoked Salmon Bagel Bite

Scrambled Egg, Tomato & Watercress Muffin

Tomato & Cheese Croissant

Crushed Avocado on toast

DRINKS

Glass of Champagne £9.5

Bloody Mary £9 Virgin Mary £3.5

Milk Shakes £5.5

Jug of Freshly Squeezed Juice £15

Jug of Vanilla & Mixed Berry Smoothie £20

PRIVATE DINING & EVENT MENUS

MENU 1 £39.5

STARTERS

Chicken Liver & Foie Gras Parfait
brioche, chutney, cornichons

Treacle Cured Salmon
beetroot yoghurt, pickled cucumber, dill

Spiced Squash & Carrot Soup
za'atar, sweet potato crisps (v)

MAINS

Grilled Herdwick Lamb Leg Steak
orange & bulgur wheat salad, almonds, lamb jus

Smoked Cornish Haddock
sweet potato & cauliflower chowder,
pickled raisins, shiitake mushrooms

Squash, Shiitake Mushroom & Kale Salad
coconut & cashew dressing (v)

DESSERTS

Blackberry & Pear Crumble
custard

Chocolate Eclair

Daily Selection of Homemade
Ice Cream & Sorbet

MENU 2 £45

STARTERS

Steak Tartare
egg, sourdough

Spicy Devonshire Crab Cake
cucumber & quinoa salsa

Homemade Ricotta
dried herbs, balsamic (v)

MAINS

225g Cumbrian Rump Steak
whipped béarnaise butter & crispy shallot crust

Roast Fillet of Cornish Cod
white bean & chorizo casserole

Winter Green Risotto
kale, spinach, Ticklemore goats cheese (v)

DESSERTS

Pineapple Tarte Tatin
stem ginger ice cream

Chocolate & Peanut Butter Marquise
salted caramel ice cream, peanut brittle

Daily Selection of Homemade
Ice Cream & Sorbet

SIDES ALL £4: Triple Cooked Chips • Spring Onion Mashed Potato
Buttered Winter Cabbage • Rocket Salad, balsamic, parmesan • Roasted Squash, honey, pumpkin seeds
Cauliflower Cheese • Buttered Green Beans

BRITISH CHEESES: In place of dessert, £3 supplement Additional Course £11

*All of our dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present.
If you have any allergen enquiries, please ask a member of our team. (v) Please note parmesan can be removed on request*

SHARING MENU

Served family style in large sharing plates
£55 per person

STARTERS

Meat & Fish Sharing Board
foie gras parfait, parma ham, confit duck,
salami, crab cake, cured salmon

MAINS

650g Cumbrian Chateaubriand
béarnaise & peppercorn sauce, triple cooked chips
and
Seasonal Market Fish
green beans, new potatoes

PUDDINGS

Chocolate & Peanut Butter Marquise
salted caramel ice cream, peanut brittle

Blackberry & Pear Crumble
custard

VEGETARIAN OPTIONS

Vegetarian options are available upon request
– prices may vary & portions will be served individually
rather than sharing style

SHARING PLATES

Plates are based on 6 to 8 people

Meat & Fish Sharing Board £27

Cheese Straws £16

Big Chips £7.5

parmesan & truffle mayonnaise

Selection of Vegetarian Tarts £12.5

Cheeseboard £28

seasonal chutney, biscuits

PRE-DINNER CANAPES

Choice of 4, £8 per person / Choice of 6, £10 per person

COLD

Chicken Liver & Foie Gras Parfait

brioche, chutney, cornichons

Treacle Cured Salmon

soda bread

Homemade Ricotta

dried herbs, balsamic

WARM

7 hour Lamb Croquette

Mushroom & Gruyere Tarts

Basil Muffin

mascarpone & sundried tomatoes

SUBSTANTIAL CANAPES

Choice of 4, £10 per person / Choice of 6, £15 per person

Choice of 8, £19 per person

COLD

Steak Tartare

sourdough toast

Chicken Liver & Foie Gras Parfait

brioche, chutney, cornichons

Treacle Cured Salmon

soda bread

Homemade Ricotta

dried herbs, balsamic

WARM

Mini Cheese Burgers

7 Hour Lamb Croquettes

Spicy Devonshire Crab Cake

cucumber & quinoa salsa

Goujons of Sole

tartare sauce

Basil Muffin

mascarpone & sundried tomatoes

SWEET

Pistachio Madeleine

Mini Berry Brulee

Burnt Lemon Tarts

Mini Chocolate Brownie

AFTERNOON TEA

Regular Afternoon Tea £20 per person

To include a glass of Champagne Irroy £29.5 per person

Includes a choice of tea or coffee

Selection of freshly prepared Sandwiches

Smoked Salmon, crème fraiche

Roast Beef, horseradish cream

Cucumber, cream cheese, mint

Selection of freshly baked, Homemade Cakes & Scones

Fruit Scones, clotted cream, strawberry jam

Carrot Cake

Chocolate & Peanut Butter Brownie

Sticky Toffee Pudding

WINTER WINE PACKAGES

For your event, pick your wines from our a la carte wine list or enhance your experience by choosing one of the packages below. Prices are based on 1 glass of each wine per person. Packages must apply to the whole group and cannot be mixed.

SEASONAL FAVOURITES £32

Champagne Irroy 'Carte d'or', Brut NV (125ml)
Chardonnay 'Cuvee Alexandre', Casa Lapostolle, Casablanca Valley, Chile '13 (175ml)
Grenache Blend, Côtes du Rhône, Domaine de La Guicharde 'Cuvée Léon', Rhône Valley, France '15 (175ml)

A DUSTING OF FRANCE £35

Champagne Irroy 'Carte d'or', Brut NV (125ml)
Chardonnay, Petit Chablis, Domaine des Hates, Burgundy, France '14 (175ml)
Merlot Blend, Château Croix de Rambeau, Lussac St Emilion, Bordeaux, France '12 (175ml)

THE WINTER PACKAGE £45

Champagne Irroy 'Carte d'or', Brut NV (125ml)
Sauvignon Blanc, Sancerre, Sylvain Bailly 'La Galette', Loire Valley, France '15 (175ml)
Tempranillo Blend, Rioja, Bodegas López de Heredia 'Viña Cubillo Tinto Crianza', Spain '08 (175ml)
Ruby Reserva Port, Quinta do Passadouro, Portugal NV (75ml)

