



Private Dining Menu

Signature Selection - £65 per person

 Premium Selection Upgrade - £85 per person

Available for groups large and small, enjoy our individual coursed dining menu created especially for the private room. We kindly ask for your guests individual menu pre-order, ensuring we cater to your exact requirements and dietary requests. With the added option of a shared starter and cheese course, the menu is perfect for more formal celebrations and business dining.

For The Table

HOUSE BREAD (v) spiced butter & sea salt

NOCELLARA DEL BELICE & KALAMATA OLIVES (v)

 **BACON WRAPPED DATES** linguica, Manchego, mustard

 **BBQ-SPICED CRISPY PIG EARS**

 **CRISPY POLENTA** (v) Parmesan & truffle

Individual Selection

choose one dish from each section

PUY LENTILS (v) spinach, sweet onion, organic yoghurt, miso & nasturtiums

BEETROOT FONDANT (v) whipped goat cheese, beet leaves and horseradish

'NDUJA SEARED OCTOPUS whipped yellow lentils, fennel, green sauce

ANGUS BEEF TARTARE pickled onion, mustard, Marmite egg yolk & dripping croutes

CURED SALMON apple, cucumber, curried scraps, lime pickle

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REGINETTE PASTA (v) lemon thyme, wild mushrooms, truffle

ROASTED PLAICE beurre noisette, sea buckthorn and sea vegetables

SALT MARSH LAMB CHOPS wild fennel, seaweed tapenade and jus

DUCK & WAFFLE crispy leg confit, fried duck egg, mustard maple syrup

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RASPBERRY DRIZZLE CAKE (v) pistachio 'rice' cream, dark choc tuille and raspberry sauce

CHOCOLATE FONDANT (v) peanut butter ganache, vanilla ice cream, praline crunch

CARDAMOM CRÈME CARAMEL (v) plums, cherries and muesli

 **HOMEMADE BISCUITS** (v) a selection of classic biscuits reworked with a Duck & Waffle twist

 **COFFEE & TEA** house selection

Executive Chef Daniel Barbosa

This is a sample menu and may change due to seasonal ingredients and availability.

Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation.

All prices include 20% VAT. A discretionary 13.5% service charge will be added to the bill.