

# PRIVATE DINING

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## Set Course Menu £70 per person

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Bread selection with Abernethy Irish butter

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### Starters

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Smoked salmon *with Guinness bread, crème fraîche & capers*

Burrata *with heritage tomatoes, pesto & focaccia crostini* V

Sweet Potato Soup *with spiced lentils* VE

Ham Hock Terrine *with asparagus, Blushing Bride Pale Ale chutney & toasted brioche*

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### Mains

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Seared Tuna *with Miso sweet potato purée pak choi & rice cracker*

Beef Fillet *with Miso fondant potato, tenderstem broccoli & truffle jus*

Grilled Halloumi *with fregula & courgette sauce* V

Coconut Cous Cous *with spiced squash, chickpeas & mint sauce* VE

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### Desserts

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Baked Alaska *with mango and raspberry sorbet, vanilla parfait & chocolate sauce*

Dark Chocolate Fondant *with sour cherry compote, chocolate sauce and vanilla ice cream*

Lime Parfait Coconut Sorbet *with spiced pineapple* VE

Chocolate Brownie Mousse *with raspberry coulis and fresh raspberries* VE/GF

Paxton & Whitfield Cheese Selection *oat crackers, homemade apricot chutney* £15

Selection of Tea & Coffee

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V - vegetarian, VE - vegan, GF - gluten free

Some of our dishes contain allergens/intolerances. If you or a member of your party require any further information, please ask your server for more information. Inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. We strive to source all of our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.