

PRIVATE DINING

Finger Food £40 per person

Savoury

Smoked Chicken Tortillas *with peanut sauce*

Dorset Crab Brioche Rolls *with watercress*

Burger Sliders *with caved aged cheddar*

Steak Sandwich Fingers *with caramelised onion and Cashel blue*

Superfood Salad *with vegan feta* VE

Heritage Tomato *with bocconcini & pesto salad* V

Desserts

Crème Brûlée *with berry compote and shortbread*

Almond Glazed Chocolate Mousse GF

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.