



PRIVATE DINING – SPRING/SUMMER '21

SAMPLE MENU

STARTERS

English garden vegetable salad, broad bean hummus, truffle vinaigrette (v)
Portland crab mayonnaise, watercress, Melba toast
Duck confit, foie gras, pistachio terrine, cherry chutney
Tuna crudo, Datterino tomatoes, marjoram salmoriglio
Isle of Wight tomatoes, goats curd, walnut pesto (v)
Gravlax, pickled cucumber, sweet mustard sauce, rye bread

MAIN COURSES

Roast Hereford sirloin, bearnaise, crisp duck fat potatoes, green beans
Fillet of halibut, olive oil mashed potatoes, grilled courgettes, gremolata
Roast rump of lamb, braised little gem w/ peas & mint, gratin dauphinoise
Fillet of sea trout, buttered cucumber, tartare hollandaise, new potatoes
Spinach & ricotta tortellini, sage, parmesan (v)
Asparagus, duxelles, truffle pecorino puff pastry tart (v)

PUDDING

Chocolate pot, salted caramel
Eton mess
Vanilla & grappa panna cotta, red berry compote
Peach & almond tart, clotted cream
Lemon posset, raspberries
Roast apricots, amaretti, ricotta, port, creme fraiche
British farmhouse cheeses:
Tunworth, Golden cross, Mrs Kirkham's Lancashire, Devon blue

Our Private Dining reservations are only offered for the enjoyment of our upstairs Dining Room. Guests will be indulging in a three-course menu plan, with the exclusive choice of one nominated dish from each category for your party to dine on coordinately. Please inform our team in advance of any allergies or intolerances your guests may have for special dietary requirements to be arranged. Please note a service charge of 12.5% will be added to your final bill.