When booking your Private dining function you will be asked to select which menu you would like to offer your guests on the day. We do not require a pre-order or any choices in advance. Please note that all menus are subject to change due to seasonality & availability. Please contact the restaurant directly for confirmed menus & to advise any dietary requirements.

PRIVATE DINING MENU 'C'
£58 per person

AMUSE BOUCHE

STARTER

ROAST HAND DIVED ORKNEY SCALLOPS
Fresh Blood Orange, Salt Baked Kohlrabi, Cod Brandade, Sea Herbs

DUCK LIVER AND MADEIRA PARFAIT
Confit Duck, Brioche, Preserved Cherries, Smoked Almonds

CORNISH CRAB TARTLET
White Crab, Avocado, Brown Crab Mousse, English Gem Lettuce, Coronation Dressing

MAIN

DRY AGED FILLET OF BEEF
Beef Shin & Potato Terrine, Hay Roasted Carrot with Braised Ox Cheek Ragout, White Cabbage, Red Wine Jus

FILLET OF ATLANTIC BASS
Lobster Tortellini, Salsify, St. George's Mushroom, Lobster & Cumin Cream

SALT MARSH LAMB
Cannon, Steamed Shoulder Pudding, Smoked Aubergine, Spiced Couscous, Heritage Carrots, Lamb Jus

CHEESE COURSE
(optional)

PRE- DESSERT

DESSERT

DARK CHOCOLATE MARQUISE
Poached Clementine's, Kumquats, White Chocolate Sorbet, Brazil Nuts

ROASTED BANANA SOUFFLE
Peanut Brittle, Peanut Butter Ice Cream

LEMON PARFAIT
Lemon Curd, Parkin Cake, Limoncello Gel, Almond Jelly, Stem Ginger Mousse

All of our fresh ingredients are purchased daily please be understanding if something is unavailable.

Food Allergies and intolerances – please speak to one of our front of house team when ordering.

To the best of our knowledge, no genetically modified ingredients are used in our cooking

A discretionary service charge of 12.5% will be added to your bill.

All indicated prices are inclusive of 20% VAT