

SUMMER PRIVATE DINING MENU

~ £38 per person ~

STARTERS

BEETROOT FONDANT *watercress sauce, compressed apple, pickled walnut, fennel pollen (ve) (gf)*

VARIATION OF TROUT *lobster oil poached trout, trout tartare, apple gel, compressed cucumber (gf)*

PORK BELLY *burnt apple purée, sancho pepper puffed skin, pickled radish, endive (gf)*

BURRATA *served with heritage tomatoes and basil pesto (v) (gf)*

MAINS

FERMENTED HISPI CABBAGE *hazelnut Romesco sauce, whipped tofu, gooseberries (vg) (gf)*

POLLACK FILLET *lemon verbena crust, brassica, monksbeard, beurre blanc (gf)*

GUINEA FOWL *pomme Anna, cauliflower purée, rainbow chard, jus (gf)*

ROASTED CAULIFLOWER AND GARLIC RISOTTO *with lemon oil (v) (gf)*

DESSERTS

TREACLE PUDDING *torched grapefruit, blood orange syrup, Earl Grey gel, coconut yoghurt sorbet (ve)*

LIME CHEESECAKE *caramelised biscuit crumb, fig jam, crispy lime flakes (v)*

SELECTION OF ICE CREAM *(gf)*

SALTED CARAMEL AND DARK CHOCOLATE DELICE *Chantilly cream, fresh berries (v) (gf)*

Please let a member of staff know if you have any allergies or intolerances when you order.

v = vegetarian ~ ve = vegan ~ gf = gluten free ~ df = dairy free

A 10% discretionary service charge will be added to your final bill