

AUTUMN/WINTER PRIVATE DINING

~ £38 per person ~

STARTERS

VARIATION OF CARROT *terrine, pickled yellow carrot, cardamom purée, cumin tuile, black garlic velouté (vg) (gf)*

GOAT CURD MOUSSE *Jerusalem artichoke a la Grecque, pickled quince (v) (gf)*

VENISON AND CRANBERRY TERRINE *bread tuile, chutney, balsamic reduction (df)*

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

MAINS

ROASTED CAULIFLOWER *pickled mooli, cauliflower purée, crispy kale (vg) (gf)*

SEA BASS FILLET *braised fennel, variegated kale, Champagne beurre blanc (gf)*

PORK LOIN *pickled kohlrabi and purée, poached apple, Port sauce (gf)*

RISOTTO *with wild mushroom and truffle (v) (gf)*

DESSERTS

YUZU POACHED BANANA *salted caramel, coconut foam, toasted almonds (vg) (gf)*

DARK CHOCOLATE DELICE *hazelnut praline, espresso cream, vanilla ice cream (v)*

SEA BUCKTHORN TART *meringue, whipped yoghurt, cocoa nibs*

POACHED PEAR *Sauvignon Blanc cream, hazelnut crumble (v) (gf)*

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

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

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