

## PRIVATE DINING MENU

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~ £38 per person ~

### STARTERS

VARIATION OF CARROTS TERRINE *pickled yellow carrots, cardamom puree, black garlic veloute (ve) (gf)*

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

PORK AND PEPPERCORN TERRINE *bread tuile, chutney, balsamic reduction (df)*

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

### MAINS

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

SEA BASS FILLET *braised fennel, variegated kale, champagne burre blanc (gf)*

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

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

### DESSERTS

YUZU POACHED BANANA *salted caramel, coconut foam, toasted almond (ve) (gf)*

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

VANILLA PANNACOTTA *stem ginger, port poached pear (v)*

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 ~ ve = vegan ~ gf = gluten free ~ df = dairy free*

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