

PRIVATE DINING MENU

~ £38 per person ~

STARTERS

LEEK AND TRUFFLE *leek terrine, truffled vichyssoise, pickled mustard seeds, baby leek (ve) (gf)*

GOAT'S CHEESE AND BEETROOT *goat curd mousse, beetroot, clementine, linseed cracker (v) (gf)*

CEVICHE *mackerel ceviche, cucumber, cod's roe, chicory (gf)*

BURRATA *creamy stracciatella, tomatoes, bread croutons (gf on request)*

MAINS

WILD GARLIC PARCEL *lentil and barley wrapped in wild garlic leaves, Jerusalem artichoke rice-less risotto, cavolo nero, wild garlic oil, vegan jus (ve)*

SEA BASS *pan fried Sea Bass fillet, confit ratte potatoes, spring vegetable ragout (gf) (df on request)*

HOGGET 2 WAYS *hogget rump, shoulder boudin, spinach and preserved lemon purée, mint gastrique jus (gf) (df on request)*

RISOTTO *asparagus and truffle risotto, cured egg yolk (v)*

DESSERTS

DARK CHOCOLATE DELICE *whipped salted caramel, cocoa nibs tuile, vanilla ice cream (ve) (gf)*

PEANUT BUTTER PARFAIT *frozen peanut butter mousse, burnt banana, dark chocolate cream (gf) (v)*

SPRING TART *rhubarb tart, yogurt meringue, ginger ice cream (v)*

POACHED PEAR *hibiscus poached pear, Port gel, white chocolate feuilletine (v) (gf and df on request)*

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