



February Private Dining

3 COURSE MENU

STARTERS

Caramelised onion soup & comte toast

Boquerones, roast fennel, beetroot gel, grated egg & pancetta crumb

Chicken liver parfait, confit onions, cornichons & toasted brioche

MAINS

Herb gnocchi, scamorza, petit lucques olives & sundried tomatoes

Fillet of seatrout, roast Jerusalem artichoke, chorizo & saffron vinaigrette

Salt brisket, red cabbage agrodolce crushed new potatoes & mustard sauce

DESSERTS

Choux bun, caramel & chocolate cream, candied pecans

Sticky toffee pudding, ginger ice cream

Selection of cheeses, quince chutney, & walnut toast

*2 Courses £28 per person, 3 Courses £34 per person
(Excluding 12.5% optional gratuity)*