

Private Dining Individual Choice Menu

£115 per person | Pre-order required

Optional cheese course, £10 supplement



for the table

CHEESY POLENTA CROQUETAS

black truffle mayo

GRAND PIG IN A BLANKET

honey mustard glaze

CRANBERRY & SQUASH FOCACCIA

late harvest olive oil

NOCELLARA DEL BELICE & KALAMATA OLIVES

choose one from each section

WHITE ONION SOUBISE SOUP

roasted garlic Chantilly cream

SMOKED SALMON ROULADE

fine herb crème fraîche, watercress emulsion, rye bread

FOIE GRAS CRÈME BRÛLÉE

pork cracking & marmalade, brioche

MUSHROOM PARFAIT

port, onion marmalade, brioche



WILD MUSHROOM RAGÙ

pappardelle, stracciatella, winter truffle

ROASTED LOIN OF COD

welsh rarebit, fried bread, bouillabaisse

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

ROASTED BRONZE TURKEY

pigs in blankets, rosemary roasted potatoes, seasonal vegetables, gravy



BISCOFF CHEESECAKE

Lotus Biscoff crumble, shaved white chocolate

APPLE & ORANGE MINCE PIE TART

custard, Calvados ice cream

BAKED ALASKA

pistachio sponge, vanilla ice cream, torched meringue



COFFEE & TEA

house selection

Executive Chef Jonathon Bowers



Gluten Free



Vegetarian



Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 15% service charge will be added to the bill.