

# PRIVATE DINING MENU

3 COURSES £65

## STARTERS

### BEEF TARTARE

truffle mayo, spring onion, and olives crostini

### GRILLED BUTTERNUT SQUASH

feta mousse, caramelised onion, olives and nuts  
crumble, fresh rocket (v)

### ORANGE & SCALLOPS SASHIMI

radicchio, orange and fennel salad, orange dressing

## MAINS

### LAMB RACK

parsnip puree, purple broccoli, red wine jus

### PUMPKIN RISOTTO

green peas, aged parmesan velouté, herb oil (v)

### PAN SEARED SALMON

confit tomatoes, heritage carrots and dill hollandaise

## DESSERTS

### PEAR TART

white chocolate ganache and summer fruits (v)

### VEGAN COCONUT PANNA COTTA

passionfruit gel, pineapple and kiwi sauce (pb)

### GLAZED CHOCOLATE MOUSSE TART

served with mascarpone ice cream (v)

(v) represents vegetarian, (pb) represents plant-based. For further dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill which goes directly to our team. However, if we have failed to impress you, please tell us immediately, the service charge will be removed and every effort made to redeem ourselves.