



PRIVATE DINING MENU

£35.95 Per person
Plus £150 hire fee (4 hours)

STARTERS

Soup Of the Day, Warm Bread V VE

Salt And Pepper Squid, Spring Onion & Chilli, Teriyaki Sauce

Crispy Fried Chicken Wings, Coated in Korean BBQ Sauce GF

Garlic And Black Sticks Blue Cheese Mushroom Bruschetta V

MAINS

Sea Bass, Buttered New Potatoes, Lemon & Dill Prawns, Pepper Sauce GF

Lamb Rump, Dauphinoise Potato, Seasonal Vegetables & Jus GF

Slow Cooked Pork Belly, Fondant Potato, Seasonal Vegetables Apple Chutney & Jus GF

Pea And Shallot Ravioli, Pea & Mint Puree, Rocket & Crispy Shallots VE V

DESSERTS

Seasonal Crumble & Vanilla Ice Cream V

Chocolate Brownie, Salted Caramel Ice Cream V

Vegan Chocolate & Truffle Mousse, Vegan Vanilla Ice Cream GF V VE

Lemon Posset, Raspberry Coulis V GF