

Private Dining

£35.95 PER PERSON

(PLUS £150 ROOM 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, blacksticks blue cheese & mushroom bruschetta (V)

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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)

Peas & shallot ravioli, pea & mint puree,
rocket & crispy shallots (VE)

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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 (GF) (V)