



Available for pre-booked parties of between 15 & 32 in our private dining room  
Dinner reservations are accepted for either 7.00 for 7.30pm or 8.00 for 8.30pm only

## Starters

**Chef's seasonal soup**, *homemade bread* (v)

**Caramelised red onion tarte Tatin** (v)

*roasted pepper, gremolata, goats' cheese mousse, balsamic reduction*

**Smooth chicken liver parfait**

*tomato & sultana relish, tomato consommé jelly, toasted brioche*

**Sautéed, butterflied giant tiger prawns**

*toasted focaccia, brown shrimp butter*

**Smoked salmon & cream cheese roulade**

*lemon & dill mayonnaise, baby watercress, lemon dressing*

**Pigeon, pheasant & wild boar**

*sweetcorn purée, micro herb salad*

## Main Courses

**Sweet potato tagine** (v)

*Moroccan spiced cous-cous, onion bhaji*

**28 day aged Fillet steak** (supp £3.50)

*tomato, mushroom & mozzarella parcel, watercress, chunky triple cooked chips*

**Pan seared breast of chicken**

*pesto mash, ratatouille, curly kale*

**Sticky slow braised lamb**

*parsnip purée, saffron braised salsify, dauphinoise potatoes, rosemary & redcurrant jus*

**Braised belly of pork in Pernod & fennel**

*bubble & squeak, confit onion & fennel compote, caramelised apple & ginger purée, red wine jus*

**Herb crusted baked cod**

*roasted new potatoes, roasted tomato sauce, basil pesto, tender stem broccoli bake*

## Desserts

**Treacle sponge pudding**, *pecan nut ice cream, clotted cream*

**Chocolate & orange Jaffa cake torte**, *orange crisps, orange peel*

**Iced Malibu & coconut parfait**, *layered with caramelised pineapple & praline*

**Platter of British cheeses**, *biscuits, homemade chutney, apple* (supp £2.50)

**Selection of ice creams or fruit sorbets** (3 scoops)

**Spiced apple cake, rum & raisin ice cream**

**Filter Coffee or Tea is charged extra, from £3.00 per person**

**Monday to Saturday Lunch - 3 Courses - £28.00**

**Monday to Thursday Dinner - 3 Courses - £28.00**

**Friday & Saturday Dinner - 3 Courses - £35.00**

**A 10% discretionary Service Charge will be added to your total food and drinks bill**  
(please ask if you would like to see our policy on how this is distributed.)

**See *Children's Private Dining Menu* for 10 years old & under**

*Before ordering please speak to our staff if you or your guests have a food allergy or intolerance.*

**Please submit your pre-order 10 days prior, along with place cards & table plan, both indicating each guest's menu choices**



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## Starters

**Chef's seasonal soup**, *homemade bread* (v)

**Caramelised red onion tarte Tatin** (v)

*roasted pepper, gremolata, goats' cheese mousse, balsamic reduction*

**Smooth chicken liver parfait**

*tomato & sultana relish, tomato consommé jelly, toasted brioche*

**Smoked salmon & cream cheese roulade**

*lemon & dill mayonnaise, baby watercress, lemon dressing*

**Pigeon, pheasant & wild boar**

*sweetcorn purée, micro herb salad*

## Main Courses

**Traditional roast beef**

**Corn fed roasted breast of chicken & stuffing**

**Sticky slow braised lamb**

**ALL OF THE ABOVE MAIN COURSES SERVED WITH:**

*roast potatoes, honey roasted vegetables, seasonal greens, Yorkshire pudding, gravy*

**Sweet potato tagine** (v)

*Moroccan spiced cous-cous, onion bhaji*

**Herb crusted baked cod**

*roasted new potatoes, roasted tomato sauce, basil pesto, tender stem broccoli bake*

## Desserts

**Treacle sponge pudding**, *pecan nut ice cream, clotted cream*

**Chocolate & orange Jaffa cake torte**, *orange crisps, orange peel*

**Iced Malibu & coconut parfait**, *layered with caramelised pineapple & praline*

**Platter of British cheeses**, *biscuits, homemade chutney, apple* (sup £2.50)

**Selection of ice creams or fruit sorbets** (3 scoops)

**Spiced apple cake, rum & raisin ice cream**

**Filter Coffee or Tea is charged extra, from £3.00 per person**

## **Sunday Lunch - 3 Courses - £31.00**

**A 10% discretionary Service Charge will be added to your total food and drinks bill**  
(please ask if you would like to see our policy on how this is distributed.)

See **Children's Private Dining Menu** for 10 years old & under

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## For Children aged 10 years & under

### Starters

**Rosemary & garlic foccacia bread (v)**

**Chef's seasonal soup, crusty roll (v)**

**Mini prawn cocktail, Marie Rose sauce**

### Main Courses

**Penne, tomato, cheese (v)**

**Chicken goujons, skinny fries, peas**

**Fish goujons, skinny fries, peas**

**Junior burger, toasted bun, coleslaw, fat chips**

### Desserts

**Chocolate & orange Jaffa cake torte, vanilla ice cream**

**Selection of ice creams or fruit sorbets**

### Additional Main Courses served for Sunday parties

**Traditional roast beef, Yorkshire pudding, pan gravy**

**Roast chicken, pan gravy**

*Served with roast potatoes & a medley of fresh vegetables*

## Children aged 10 years & under - 3 Courses - £15.75

**A 10% discretionary Service Charge will be added to your total food and drinks bill**  
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