

**Private dining menu
(Sample only)**

Chicken liver parfait, fig, brioche

Cured salmon, fishcake, warm tartare

Twice baked three cheese soufflé (v)

Braised ox cheek, bone marrow crumb, black garlic

Fish of the day

Roast rump of lamb, smoked aubergine, yogurt

Potato gnocchi, seasonal garnish (v)

(Includes a selection of sides)

Baked rice pudding, warm doughnut

Chocolate, vanilla, hazelnut, miso caramel

Warm Bakewell tart, vanilla

£45 per person

Private dining terms & conditions

- For all private dining room reservations we offer a set 3 course menu which is priced at £45 per person.
- We require a pre order from all tables of 12 people or more. We will need this 7 days before your booking, the pre-order form will be emailed to you.
- If any of your party is running late, we will proceed with your order 15 minutes after your reservation time.
- A final guaranteed guest count along with the pre-order is required 7 days prior to your reservation date. This is the minimum number for which you will be billed.
- A discretionary 12% service charge will be added to all final bills.
- Please inform us of any dietary requirements at the time of booking