

Private dining menu
February 2024

Cured & torched mackerel, heritage beetroot

Chicken liver parfait, stone fruit chutney

Artichoke velouté, warm brioche, mushroom caramel butter (v)

Roast lamb rump, pressed shoulder, gremolata, smoked yoghurt

Slow cooked ox cheek, smoked bone marrow crumb, black garlic

Fillet of cod, smoked mussels, vichyssoise

Twice baked three cheese soufflé, pear & walnut salad (v)

(Includes a selection of sides)

Lime & white chocolate Diplomat

Chocolate, hazelnut, vanilla

Ginger soaked baba, Yorkshire rhubarb

£55 per person

Private dining terms & conditions

- For all private dining room reservations we offer a set 3 course menu which is priced at £55 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
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