

SAMPLE PRIVATE DINING

MAY 2025

Chicken liver parfait, stone fruit chutney, toasted brioche

Portavogie prawn ravioli, shellfish bisque

Trio of hummus, crudités, mixed seed crackers

Fish crudo, citrus, W&B sriracha

Slow braised ox cheek, mushroom XO

Indian spiced monkfish, curry laksa

Roast new season lamb, ricotta

Roast fillet of cod, smoked bacon, mussels

(Includes a selection of sides)

Goodberry Farm strawberry savarin

Chocolate, hazelnut, vanilla

Buttermilk and whey panna cotta, shortbread crumble

£60 per person

Private dining terms & conditions

- For all private dining room reservations we offer a set 3 course menu which is priced at £60 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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