

**PRIVATE DINING MENU**  
**AUGUST 2025**

Conway Farm cherry tomatoes, whipped ricotta, Bloody Mary dressing (v)

Fish crudo, W&B sriracha, warm crumpet

Chicken liver parfait, celeriac remoulade, toasted brioche

W&B black pudding, crispy hen's egg

\*\*\*\*\*

Roast lamb rump, spiced kofta, smoked yoghurt

Spiced monkfish, curry laksa, Portavogie prawn

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

Roast Seaview Farm chicken breast, stuffed wing, mushroom fricassée

\*\*\*\*\*

Buttermilk panna cotta, white peach, shortbread

Goodberry Farm strawberry semifreddo, sorrel sorbet

Chocolate & miso, candied hazelnut, vanilla

**£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 12% service charge will be added to all final bills.
  - Please inform us of any dietary requirements at the time of booking
-