

PRIVATE DINING MENU

February 2026

Portavogie prawn ravioli, shellfish bisque

Fish crudo, W&B sriracha, warm crumpet

Chicken liver parfait, stone fruit chutney, toasted brioche

Heritage beetroot, W&B whipped ricotta, mixed seed crackers (v)

Roast lamb rump, W&B black pudding

Char sui monkfish, yogurt, coriander, pak choi

Parmesan potato gnocchi, salt baked celeriac, morels(v)

Roast Seaview Farm chicken breast, stuffed wing

(All mains served with a selection of sides for the table)

Gin soaked savarin, rhubarb & white chocolate

Baked rice pudding parfait, blood orange, malt ice cream

Hazelnut praline choux bun, coffee & chocolate

£60 per person

Private dining terms & conditions

- For all large party 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.
 - 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
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