

Private dining menu

Chicken liver parfait, fig, brioche

Ham & Eggs, caviar

Heritage tomato, mozzarella, lovage

Braised ox cheek, bone marrow crumb, black garlic

Fillet of cod, bone sauce, fennel, saffron

Roast rump of lamb, smoked aubergine, yoghurt

(Includes a selection of sides)

Chocolate, vanilla, hazelnut, miso caramel

Pavlova, macerated local berries

Lemon tart, vanilla

£39 per person

Private dining terms & conditions

- For all private dining room reservations we offer a set 3 course menu which is priced at £39 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