

PRIVATE DINING MENU

£65 per person

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FOR THE TABLE

Rolled Oat Soda Bread, cultured butter, toasted milk powder (v)

BBQ spiced crisps (pb, gf)

STARTER

Grilled Peaches, cashew cream, smoked almonds & mint (pb,gf)

Courgette Cassoulet, white beans, chilli, & lemon herb crumb (pb)

Heritage Tomato Salad, strawberries, radish, hot honey dressing
(v,gf)

MAIN

Pan Roasted Cornish Cod, parsley sauce, british spuds & herring
roe (gf)

Pea & Mint Ravioli, charred little gem, shallots & English peas (pb)

Roast Rump of Lamb, parsnip relish, black garlic gravy

SIDES FOR THE TABLE

Whole leaf salad (pb, gf)

Charred broccoli, jalapeno yoghurt (pb)

SWEET

Treacle Sponge, salted caramel, custard (gf,v)

Devonshire Split, sweet tea cream & strawberries (v)

Chocolate Mousse, Biscoff crumb, orange & olive oil (pb)

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All prices include VAT. A discretionary 13.5% service charge will be added to
your bill.

Please let us know if you have any allergies or dietary requirements. We do our
best to adapt our dishes to accommodate dietary needs. However, items may be
exposed to traces of allergens during preparation.

