Private Dining Individual Choice Menu

£115 per person | Pre-order required

Optional cheese course, £10 supplement



for the table

CHEESY POLENTA CROQUETAS (GF) (V)
black truffle mayo

GRAND PIG IN A BLANKET
honey mustard glaze

CRANBERRY & SQUASH FOCACCIA (VG)
late harvest olive oil

NOCELLARA DEL BELICE & KALAMATA OLIVES (GF) (VG)

choose one from each section

WHITE ONION SOUBISE SOUP (V) (VG)
roasted garlic Chantilly cream

SMOKED SALMON ROULADE
fine herb crème fraîche, watercress emulsion, rye bread

FOIE GRAS CRÈME BRÛLÉE
pork cracking & marmalade, brioche

MUSHROOM PARFAIT (V)
port, onion marmalade, brioche

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WILD MUSHROOM RAGÙ (V)
pappardelle, stracciatella, winter truffle

ROASTED LOIN OF COD (GF)
welsh rarebit, fried bread, bouillabaisse

DUCK & WAFFLE
crispy leg confit, fried duck egg, mustard maple syrup

ROASTED BRONZE TURKEY (GF)
pigs in blankets, rosemary roasted potatoes, seasonal vegetables, gravy

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PECAN & CHOCOLATE DÉLICE (V)
coffee ice cream

APPLE & ORANGE MINCE PIE TART (V)
custard, Calvados ice cream

BAKED ALASKA (V)
pistachio sponge, vanilla ice cream, torched meringue

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COFFEE & TEA
house selection

Executive Chef Jonathon Bowers

(GF) Gluten Free (V) Vegetarian (VG) Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 15% service charge will be added to the bill.