



PRIVATE DINING MENU

Please choose the same Starter, main and dessert for the whole party
(not individual choices)

STARTERS

Consommé and Soups

Beef and Maderia Consommé with Winter Vegetables and Short Rib Ravioli **£12.50**

Smoked Haddock, Potato & Parsley Soup, Parsley Oil **£11.50**

Sweet Potato, Chilli and Coconut Soup with Cornbread Croutons (V) **£11.00**

Starters

Confit Guinea Fowl and Duck Terrine with Green Tomato Chutney and Caramelised Onion Bread **£14.50**

Game Terrine with Apple and Cider Compote and Toasted Sourdough **£14.50**

Potted Wiltshire Ham with Shallots, Gherkin and Carrot and Piccalilli Sauce **£13.50**

Pomegranate and Ginger Cured Salmon with Atlantic Prawn Mousse, Baby Leaves and Pomegranate Molasses Dressing **£17.00**

Seaweed Wrapped Smoked Fish Roulade with Beetroot and Red Onion Relish, Horseradish Cream, Seeded Rye Bread **£17.00**

Tian of Crab and Avocado with Saffron Aioli, Micro Herbs and Lemon Oil **£17.75**

Salad of Feta Cheese and Spiced Plum with Chicory, Pomegranate and Walnuts (V) **£13.50**

Honey Glazed Mountain Goats Cheese with Hazelnut & Watercress Salad (V) **£14.50**

MAIN COURSES

Meat

Fillet of Beef with Wild Mushroom Mousse, Truffle Sauce **£41.50**

Herb Crusted Rack of Herdwick Lamb **£33.00**

Roasted Poussin with Smoked Bacon and Shallot Mousse, Boulangère Potato, Broccoli and Wholegrain Mustard Jus **£30.50**

Venison and Vegetable Ragout with Colcannon Potato, Roasted Celeriac and Carrot, Port and Redcurrant Sauce **£32.00**

Loin of Veal with Spinach, Pinenut and Tarragon Mousse, Fondant Potato, Celeriac Purée and Madeira Jus **£36.50**

Fish

Steamed Fillet of Halibut with Choron Sauce **£34.00**

Fillet of Seabass with Shellfish and Caviar Chowder, Broccoli and Parsley Oil **£28.00**

Baked Salmon En Croute with Chive Sauce **£29.50**

Fillet of Hake with Lemon, Shallot & Caper Cake, Buttered Spinach and Salsa Verde **£27.00**

Paupiette of Sole & Salmon with Watercress Cream **£30.50**

All main courses to be served with chef's choice of seasonal potatoes and vegetables

Vegetarian

Chestnut, Pumpkin and Ricotta Tortelloni with Charred Chicory and Leek and Sage Cream **£17.50**

Wild Mushroom, Artichoke and Tarragon Croquant with Jerusalem Artichoke Purée and Crispy Kale **£17.50**

Charred Cauliflower Steak with Curried Vegetables, Onion & Coriander Bhaji **£17.50**

DESSERTS, CHEESE & SAVOURY

Tonka Bean Crème Brûlée with Dried Raspberries and Pistachio Biscotti

Apple and Rhubarb Crumble with Vanilla Ice Cream

Wild Berry Cheesecake with Lemon Sorbet and Brandy Snip Shard

Banana and Peanut Butter Tart with Salted Caramel Ice Cream

Chocolate and Orange Torte with Blood Orange Sorbet, Southern Comfort and Chocolate Sauce

All Desserts £13.50

Selection of Homemade Ice Creams or Sorbets **£10.25**

Selection of 3 Farmhouse British and Irish Cheeses **£15.00**

Selection of 3 Continental Cheeses with Apple & Cider Chutney, Fruit & Hazelnut Bread **£16.00**

Welsh Rarebit on Toasted Cereal Bloomer **£12.00**

COFFEE & TEA

Coffee & Tea **£3.75**

Coffee & Tea with Chocolate Mints **£4.75**

Coffee & Tea with Army & Navy Chocolates & Salted Chocolate Truffles **£6.25**

All produce is seasonal, if a product can't be sourced an alternative will be provided.
Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen
A 12.5% service charge will be added to your final bill.