



## Event a la Carte Menu Private Dining

*(available for up to 30 people)*

### Starters

- Curry Spiced Roasted Carrot, Onion Bhaji, Lime Tahini, Mango Salsa (ve) £12.50
- Confit Chicken Caesar, Bacon Jam, Charred Baby Gem, Mariated Anchovies £13
- Mosaic of Gin Cured Sea Trout, Avocado, Elderflower & Citrus Gel £13.50
- Burrata, Grenadine Compressed Watermelon, Balsamic Strawberries, Basil Cress (v) £13.50

### Mains

- Rump of Lamb, Roasted New Potatoes, Lightly Smoked Tomatoes, Baby Aubergine, Feta & Black Olive Crumb, Basil Emulsion, Braised Broad Bean £32
- Seabass, Potato & Mustard Fritters, Swiss Chard & Braised Chicory, Warm Tartar Sauce £29
- Red Pepper Risotto, Goats Cheese, Basil Emulsion & Toasted Hazelnuts (v) £28
- Vol-au-Vent, Leek Molasses, Pea & Asparagus Fricassee, Smoked Almonds, Summer Oil (ve) £26

### Desserts

- Passionfruit & Orange Tart, Lime Crème Fraiche £11
- Raspberry Dome, Meringue, Mango Sorbet £11.50
- Chocolate & Peanut Butter Mousse, Walnut Brittle Vanilla Ice Cream £12
- Selection of British Cheeses, Onion Chutney & Crackers £15

**Head Chef: Calvin Hill**

*VAT is included at the current rate - 12.5% discretionary service will be added to your bill. Dishes may be subject to change. Some dishes may contain bones. Allergens: If you have a food or drink allergy or intolerance please advise our staff before ordering food. We take as much care as possible to avoid contamination, however all food is prepared in our kitchen where nuts, gluten and other allergens are present, therefore some dishes may not be suitable for those with severe allergies. Some cheese may be unpasteurised. v/ve – dishes can be made vegan*