

# Private Dining Menus

For parties of 10 guests or less,

You may select 3 starters, main courses and desserts to present to your guests for a pre order

For parties of 11 and above, you may select 1 starter, main course and dessert for the entire party.

We will cater for any dietary requirements outside of this choice

## Make any starter an amuse bouche for £6

(One choice for the whole table)

### Starters

Dressed crab, apple, daikon, peanut satay	£16.5
Chicken liver parfait, apricot chutney, brioche, bitter leaf	£13
Crispy pigs head, date, mustard, apple	£14.5
Warm cheese and tomato tart	£12.95
Roast scallops, avocado, radish, soy	£18.95

### Main Course

Ox cheek, parsnip, bok choy, sesame	£20.5
Roasted chicken breast, heirloom carrots, cumin	£24.5
Beef fillet, confit shallot, cabbage	£28
Monkfish, creamed leeks, almonds, mustard greens	£22.95
Risotto, vegetable fricassee, fresh herbs	£18.95

### Desserts

Milk chocolate tart, textures of cherry	£10.5
Vanilla Crème brûlée, orange & pistachio biscotti	£8.5
Coconut panna cotta	
tropical fruit, passion fruit sorbet, coconut tuille	£10.5
White chocolate & tonka bean mousse	
raspberry macaroon, sorbet, rose	£12.95
Lemon mascarpone cheesecake	
blueberry, lemon confit, lemon curd	£9.5
Selection of French and British cheeses	£12.95

Coffee and petit fours	£5 per person
------------------------	---------------

We can provide allergen information on each dish