

PRIVATE DINING MENU

Roasted Red Pepper & Tomato Soup (VG)

Soft Polenta, wild mushroom & thyme (VG)

Duck & Ham Hock Terrine, damson chutney & sourdough toast

Soft Goat's Cheese & Beetroot Tart (V)

Chicken Kiev, creamed potatoes & green salad

Fillet of Salmon, green beans, olives, potatoes & tomatoes

Cassoulet of Autumn Vegetables, haricot beans & fennel salad (VG)

Burrata, chargrilled butternut squash, pepper, raddichio & rocket (V)

Fillet of Hereford Beef, spinach, creamed potatoes & red wine sauce

(£6 supplement)

Salted Caramel Cheesecake, salted caramel ice cream

Chocolate Pot, crème fraiche, rosemary & almond praline (V)

Sticky Toffee Pudding, vanilla ice cream (V)

Maple Roasted Plums, plum sorbet (VG)