



Private Dining Menu

Two courses £23.50

Three courses £28.00

Soup of the Day - see blackboard

Warm Crispy Camembert, Fig Relish, Rocket

Pan-seared Scallops, Cauliflower Purée, Crispy Bacon,
Caper Dressing

Venison & Pheasant Terrine, Cumberland Sauce, Toasted Bloomer

* * * * *

Free-range Flat Iron Chicken, Confit Garlic Butter & Lemon,
Skinny Chips

Slow & Low Lamb Shoulder, Celeriac Purée,
Braised Red Cabbage, Mint Jus

28 Day Dry-aged 10oz Flat Iron Steak, Rocket, Chips,
Slow Roasted Plum Tomato & a choice of Béarnaise or
Charcutière Sauce (£5 supplement)

Poached Plaice Fillets, Parsley Potatoes, Samphire,
Lemon & Caper Butter

Butternut Squash, Spinach & Pearl Barley Wellington,
Roasted Roots, Vegetarian Gravy

* * * * *

Vanilla Crème Brûlée, Shortbread

Warm Chocolate Brownie, Chocolate Sauce,
Jude's Raspberry Ripple Ice Cream

Sticky Toffee Pudding, Vanilla Ice Cream

Gluten & Dairy Free Winter Fruit Pavlova, Coconut Cream