

private dining menu

55 per person

available from october through march

starter

butternut squash soup, sage, coconut yoghurt (v) (ve) (gf)
roasted heritage beetroots, feta cheese, walnut pesto (v) (ve) (gf)
farmhouse pork and pistachio terrine, piccalilli, grilled focaccia
salmon gravlax, beetroot chutney, chive crème fraiche (gf)

main course

grilled celeriac, lentil dhal, cavolo nero, pine nut and raisin dressing (v) (ve) (gf)
braised beef bourguignon, tenderstem broccoli, horseradish creamed potatoes (gf)
roast chicken breast, fondant potato, hispi cabbage, red wine shallot sauce (gf)
seabass fillet, ratatouille vegetables, baba ghanoush and salsa verde (gf)

dessert

lemon posset, shortbread, blackberry compôte (v)
apple and cinnamon crumble, vanilla ice cream (v) (ve)
chocolate truffle torte, honeycomb ice cream (v) (ve) (gf)
selection of british cheeses, chutney and crackers (v)



(v) vegetarian | (ve) vegan | (gf) gluten free

All our produce is sustainably sourced and local where possible.
Please let us know if you have any allergies or special dietary requirements.