



Private Dining Menu
September 2020
£37.50 per person

PRE-ORDER ONLY

Trio Of Dorset Crab, Marinated Scottish Salmon And Smoked Salmon With Pink Pickled Ginger And Lemon Dressing

Rabbit, Ham Hock And Foie Gras Terrine With Apricot And Fig Compote And Grain Mustard Dressing

Pea and Mint velouté with herbs gnocchi and crème fraiche (V)



Herb-Crusted Fillet Of Halibut with new season Scottish Girolles, Parmentier Rosemary Potatoes and black roe and white wine sauce.

Assiette Of Cheshire Suckling Pig With Pomme Fondant, Heritage Carrots
And Apple Sauce

Slow- Roasted Aubergine With Artichokes, Wild Mushrooms, Celeriac Puree And Tamarind Sauce (VG)



Raspberry Macaron Heart With Raspberry Ice-Cream.

Chocolate And Salted Caramel Delice

Selection Of French Cheese With Grapes and Celery



Café and Petits fours

Some dishes may contain nuts- please tell us if you have any allergies
Prices are inclusive of VAT at current rate, a discretionary 15 % service will be added to your bill.