



## Sample Private Dining Menu

**£37.50 per person**

*Bread and butter*



*Escabèche of tuna with crushed avocado, spring carrot puree,  
herb vinaigrette*

*Rabbit and ham hock terrine, honey grain mustard dressing*

*Soupe de legumes de Saison (V)*



*Filet of hake with a fricassee of tri colour English vine cherry  
tomato and spring greens*

*Crispy confit pork belly with purple sprouting broccoli, sage  
and apple sauce*

*Spring peas and broad beans risotto with basil pesto (V)*



*English rhubarb and ginger cheesecake*

*Dark chocolate mousse with candied blood orange*

*Warm sticky toffee pudding with  
salted caramel sauce*



*Café and petits fours*