



Private dining menu 2 £31.50

Selection of breads

Starter

Free range chicken liver pate, quince and pearl onion preserve with sourdough
Swordfish carpaccio, deep fried seaweed with a lemon and pink peppercorn sauce
Grilled peach, goats cheese, beetroot salad with caramelised almonds

Main

Black bream fillet with a rich vegetable ratatouille and olive tapenade
Minestrone vegetable & cannellini bean casserole
Roast chicken breast, baked onion, potato and pancetta, with red wine and port jus

Dessert

White chocolate panna cotta with dark chocolate and rum truffle
Apple Charlotte with rhubarb Chantilly cream
Pimms fruit jelly with blackberry sorbet

Coffee or tea

Please note that 12.5% service charge will be applied to your total bill