



PRIVATE DINING MENU

STARTERS

Nutbourne Tomato Soup, basil oil, sourdough bread
Goats Cheese Pannacotta, beetroot gel, fresh pear
Smoked Salmon, pickled cucumber, crème fraiche, dill
Chicken Liver Parfait, date chutney, sourdough toast

MAINS

½ Roast Chicken, tenderstem broccoli, Cropwell Stilton sauce
Pork Belly, carrot puree, granny apple salsa, lemon & parsley dressing, jus
28 day aged Flat iron (med-rare), hand cut chips, watercress salad, peppercorn sauce
Courgette & Lemon Risotto, mascarpone, parmesan crisps
Hake fillet, crushed potatoes, homemade bouillabaisse

DESSERTS

Chocolate Brownie, raspberry coulis, vanilla ice cream (gf)
Cropwell Stilton & Cornish Yarg, quince jelly, seeded crackers
Passionfruit & Lemon Curd, meringue, lemon verbena
Sticky toffee pudding, caramel sauce, vanilla ice cream (vg)

£45 per person

Please let us know of any dietary requirements or allergies you have before ordering