

Private Dining Menu

TO START

Chilled Tomato Gazpacho

Murcia Al Vino's Goats' Cheese, Serrano Ham & Smoked Tomato Dark Rye Crouton

Chalk Farm Trout Citrus Cured (DF)

Yuzu Koshu Mayonnaise, Avocado, Pickled Black Radish, Crisp Potato Terrine

Heirloom Beetroot & Cashew Hummus (VE)

Summer Garden Vegetables, Wild Mushroom & Walnut Soil

Rowhill Grange Crab & Prawn Cocktail (GF, DF) + £4 Supplement

Cornish Crab, Tiger Prawns, Baby Gem Lettuce, Pink Radish, Marie Rose Dressing, Soft Herb Salad

MAINS

Crisp Courgette Flower Tempura (VE)

Lemon Ricotta, Garden Pea & Watercress Risotto

Slow Poached Loin of Cod (GF)

Mussels, Sugar Snap Peas, Rainbow Carrots, Mint & Vadouvan Spiced Cream

Maize Fed Chicken

Crisp Chicken Kiev, Garden Pea & Buttered Rainbow Chard, Jus Gras

Slow Cooked Rump of Lamb + £6 Supplement

Braised Chickpea & Aubergine Cassoulet, Confit Lamb Bacon, Red Wine Jus

DESSERT

White Chocolate Tres Leche

White Chocolate Sponge, Peach Cream, Champagne Jelly, Peach Compote

Rowhill Rhubarb & Strawberry Cheesecake (GF, VE)

Strawberry Sorbet

Selection of Three British Artisan Cheese

Fruit Compote, Rye Crackers & Truffled Honey

Black Forest Gateau + £5 Supplement

Kirsch Cherry Compote, Bitter Dark Chocolate Sponge

£50 per person