



PRIVATE DINING MENU

TWO COURSES £21.95 & THREE COURSES £26.95

WITH COFFEE & PETITS FOURS

STARTERS

SOUP OF THE DAY (V)

CLASSIC PRAWN COCKTAIL

Paprika Marie Rose, Crisp Baby Gem Lettuce, Confit Tomato & Pickled Cucumber (GF)

TRADITIONAL SMOKED SALMON

Lemon, Capers & Shallots (GF)

BASIL BRUSHETTA

Roast Pepper, Red Onion, Mozzarella & Balsamic (V)

CHICKPEA & CORIANDER FALAFEL

Cucumber Raita & Spiced Mango Raita (V)

MAINS

ROASTED CHICKEN BREAST

Warm Caprese of Tomato, Olive, Mozzarella & Sautéed Potatoes

FILLETS OF SEA BREAM

New Season Potato, Green Beans, Olives & Tomato Dressing (GF)

LAMB RUMP

Sautéed Potatoes & Baked Ratatouille

RISOTTO PRIMAVERA

Crumbled Goats Cheese & Toasted Pine Nuts (V)

8OZ GRAND RESERVE SIRLOIN

Chunky Chips, Confit Tomato, Rocket & Parmesan Salad, Pepper Sauce
(£3 Supplement)

PUDDING

CRÈME BRÛLÉE

Home Made Short Bread (GF)

STICKY TOFFEE PUDDING

Butterscotch Sauce, Cinder Toffee Ice Cream

SUMMER FRUIT PUDDING

Chantilly Cream

TRIO OF SORBETS

Raspberry, Lemon & Mango (GF)

THREE CHEESE BOARD

Biscuits, Celery, Grapes & Chutney
(£3 Supplement)

All our food is prepared to order so we strive to satisfy all dietary requirements.

GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to all tables of 8 or more.