



PRIVATE DINING MENU - OPTION 1

STARTERS

Tomato & Red Pepper Soup, Crusty Bread & Butter

Chicken Liver Parfait, Toasted Sourdough, Chutney

Calamari, Garlic Aioli, Lemon

MAINS

Wild Mushroom & Spinach Wellington, Crushed New Potatoes,
Green Beans, Red Wine Sauce

Beef Bourguignon, Mashed Potato, Roast Carrots

Pan-Fried Hake, Herb Roasted New Potatoes, Samphire,
Hollandaise Sauce

PUDDINGS

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Chocolate Brownie, Salted Caramel Ice Cream

Baked Vanilla Cheesecake, Vanilla Ice Cream

PRICING

Two Courses: £22.95

Three Courses: £27.95

Minimum Guests: 20

Please let us know of any allergies, intolerances, or dietary requirements before booking. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of nuts or other allergens.



PRIVATE DINING MENU - OPTION 2

STARTERS

Creamy Garlic & Tarragon Mushrooms, Toasted Sourdough
Ham Hock & Pea Terrine, Toasted Sourdough, Chutney
Prawn Cocktail, Brown Bread & Butter, Lemon
Carrot & Coriander Soup, Crusty Bread & Butter

MAINS

Wild Mushroom & Spinach Wellington, Crushed New Potatoes,
Green Beans, Red Wine Sauce

Slow-Cooked Feather Blade of Beef, Wholegrain Mustard
Mashed Potato, Tenderstem Broccoli, Red Wine Sauce

Pan-Fried Salmon, Herb Roasted New Potatoes, Samphire,
Lemon & Herb Butter Sauce

Slow-Cooked Pork Belly, Fondant Potato, Honey-Roasted Carrots,
Red Wine Jus

PUDDINGS

Chocolate Fondant, Cherry & Amaretti Ice Cream
Apple & Raspberry Crumble, Custard
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream
Cheeseboard Cheddar, Brie, Stilton) with Biscuits,
with Chutney, Celery, Apple, and Grapes

PRICING

Two Courses: £24.95

Three Courses: £29.95

Minimum Guests: 20

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