

THE DRAWING ROOM PRIVATE DINING

Friday & Saturday 5:30 - 8:30

STARTERS

Cod Rilletes, Mint & Pea Panna Cotta, Toast
Pork & Prawn Wontons, Tom Yum, Nam Jim
Confit Chicken & Leek Terrine, Wild Garlic Emulsion & Pickled Kohlrabi
Scotch Egg, Mustard Mayo & Dressed Leaves
Fishcake, Fermented Chilli Butter, Daikon Radish & Coriander
Whipped Goat's Cheese, Beetroot, Pomegranate Molasses, Crouton (V)

MAIN COURSES

Pork Fillet, Broccoli, Pine Nut, Shoulder Bon Bon, Black Garlic & Dauphinoise Potatoes
Chicken Supreme, Wild Garlic Velouté, Peas, Lettuce, Spinach & Crushed Potatoes
Coley, Lobster & Lemongrass Bisque, Burnt Hispi Cabbage & Crushed Potatoes
10oz Sirloin, Café de Paris Butter, Beef Fat Mushrooms, Dressed Leaves & Fries (**+ £10 SUPPLEMENT**)
Roast Hispi Cabbage, Vintage Cheddar, Wild Garlic, Crispy Onions & Crushed Potatoes

DESSERTS

Passion Fruit Posset, Mango & White Chocolate (GF)
Chocolate Mousse, Salted Caramel, Coconut Ice Cream (GF)
Blackberry Bakewell Tart, Bay Leaf Ice Cream

3 Course for £52

Minimum of 10 Guests, Maximum Of 18

please make your server aware of any allergies or
intolerances. We cannot guarantee the absence of
traces.