

# THE DRAWING ROOM PRIVATE DINING

*Wednesday & Thursday 5:30 – 8:30*

Enjoy 3  
Courses  
For £33

## 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

Brisket Burger, Brie, Crispy Onions, Truffle Mayo & Fries  
Crispy Pork Belly, Cauliflower, Curry Oil & Hazelnut, Crushed Potatoes  
Coley, Oyster Mushroom, Leeks, Roast Wing Butter & Crushed Potatoes  
Chicken Breast, Wild Garlic, Spinach & Pine-nut Pesto, Orzo Pasta  
Roast Hispi Cabbage, Vintage Cheddar, Wild Garlic, Crispy Onions & Crushed Potatoes

## EXTRAS FOR THE TABLE:

Spring Greens, Coriander & Lemon  
Tripled Cooked Potato Cubes, Rosemary & Garlic

## DESSERTS

Passion Fruit Posset, Mango & White Chocolate  
Chocolate Mousse, Salted Caramel, Coconut Ice Cream  
Affogato, Candied Almonds

**Minimum of 10 Guests, Maximum Of 18**

**CORKAGE = £6 PER LARGE BOTTLE**

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