



PRIVATE DINING MENUS

The private dining menus have been created with a mixture of classic and modern dishes, allowing you to structure your menu with your own preferred choices, and to choose the number of courses you would like to have, to best suit your event.

Please select one single set menu so all guests can enjoy the same meal, with special diets catered for separately. We hope you enjoy your event!

Starters

Potted shrimp, pickled cucumber, toasted sourdough	£14.00
Classic smoked salmon, shallots, capers	£12.00
Cold sliced loin of veal, green beans, sorrel, egg, anchovies	£12.00
Burrata, cherry tomatoes, rocket, gremolata, olive oil (V)	£10.00
Ballotine of Gloucestershire Old Spot Pork belly, green Puy lentil salad	£9.50
Asparagus, homemade salad cream, heritage egg, shavings of parmesan (V)	£9.50
Chicory, pickled walnut, pear, stilton (V)	£9.50
Soused Cornish mussels, fennel salad, saffron aioli	£9.50
Chef's house terrine, celeriac remoulade, capers, toasted sourdough	£9.00
Pea and sage soup (V)	£7.50
Broccoli and stilton soup (V)	£7.50

Mains

Fillet of Beef, dauphinoise potatoes, Chantenay carrots, broccoli, red wine jus	£40.00
Fillet of Halibut, braised fennel, green beans, shellfish bisque, heritage potatoes	£34.00
Haunch of Venison, savoy cabbage and pancetta, roast celeriac, potato hash	£29.00
Rump of Lamb, pancetta green beans, roast pepper and tomato ragout, garlic potatoes	£29.00
Roast rump of Veal, buttered petit pois, Chantenay carrots, roast potatoes, Madeira jus	£27.50
Confit Duck leg, braised red cabbage, green beans, crushed potatoes	£26.00
Guinea fowl, broccoli and charred spring onion, potato and chorizo bake	£25.00

Roast Chicken breast, confit shallot, wilted spinach and red shard, pommes duchesse	£24.00
Roasted Sea Trout, broccoli and charred leeks, fondant potato, toasted almonds	£24.00
Baked fillet of Cod, petit pois a la Française, sautéed potatoes	£23.50
Whole baked baby Camembert, warm potato salad, honey mustard dressing (V)	£20.50
Charred baby artichoke, cannellini beans, baby leeks, goats curd, watercress (V)	£20.00
Seasonal risotto (V)	£20.00
Desserts	£9.50 each
Chocolate mousse, orange Anglaise, homemade shortbread	
Vodka and berry jelly, lemon sorbet	
Lemon syllabub, berry compote, langue du chat	
Cherries in Kirsch, vanilla ice-cream	
Apple tart, vanilla Anglaise, apple ice-cream	
Cointreau iced soufflé, seasonal berries, blood orange coulis	
Pear Bakewell tart, praline ice-cream, coulis	
Chocolate ice-cream, rich chocolate sauce	
Lime chiffon, raspberry coulis, white chocolate sorbet	
CHEESE	£11.50 per person
Selection of British artisan cheeses, pear and apple chutney, grapes and biscuits	
COFFEE AND TEA	
Coffee and tea	£2.50
Coffee and tea with chocolate mints	£3.50
Coffee and tea with homemade speciality petits fours	£4.50

All produce is seasonal if it can't be sourced an alternative will be provided

As nuts are used in the kitchen, dishes may contain, directly or indirectly, nuts or nut products

Please note a 12.5% service charge will be added to your final function bill