

## private dining menu

55 per person

*available from october through march*

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### starter

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butternut squash soup, sage, coconut yogurt (v) (ve)  
roasted heritage beetroots, feta cheese, walnut pesto (v) (ve)  
pressed ham hock terrine, pear chutney, watercress, grilled focaccia  
salmon gravlax, beetroot chutney, chive crème fraiche

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### main course

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wild mushroom risotto, crème fraiche, sage crisps (v) *vegan option available*  
braised beef bourguignon, horseradish creamed potatoes (gf)  
roast chicken breast, fondant potato, green beans, red wine shallot sauce (gf)  
salmon fillet, cavolo nero, celeriac puree, brown crab gnocchi (gf)

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### dessert

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apple and blackberry crumble, vanilla ice cream (v) (ve)  
chocolate truffle torte, honeycomb ice cream (v) (ve) (gf)  
vanilla cheesecake and passion fruit cheesecake (v)  
selection of british cheeses, chutney and crackers (v) (ve)



(v) vegetarian | (ve) vegan | (gf) gluten free

All our produce is sustainably sourced and local where possible.  
Please let us know if you have any allergies or special dietary requirements.