

SPRING & SUMMER PRIVATE DINING MENU MARCH - AUGUST



Starters

English pea soup, broad, beans, asparagus, goats' cheese	£11.50
Smoked pork terrine, beer pickled onions, mustard cream	£14.00
Artichoke salad, pickled wild mushrooms, Hollandaise	£14.50
Dorset crab, fried bread pudding, smoked oil mayonnaise	£16.50
Hand dived scallop, cream of cauliflower soup, crispy capers	£13.50
Cured sea bream, fresh peas, mint, preserved lemon	£13.00
Potted mackerel, horseradish cream, watercress salad	£13.50
Salt marsh lamb breast, green sauce, lambs leaf, crisp anchovy	£12.50
Sliced octopus salad, crispy squid, tomato and red pepper dressing	£13.50
Seared rare venison, pickled carrots, goats' curd and black pepper	£15.00
Lobster bisque, tarragon dumplings, lobster oil	£14.00





Main Courses

Glazed ox cheek, roast carrots, artichoke, watercress, hazelnut	£28.50	
Roast cod, clams, broad beans, tenderstem broccoli, cider vinegar	£29.50	
Cornish seabass, crispy oyster, lettuce and peas, oyster butter	£33.00	
Beef Wellington, ceps, watercress, roast shallot, red wine	£45.00	
Halibut fillet, white beans, mussels, herbs, seaweed butter	£35.00	
Salt marsh lamb, char grilled fennel, tomato and mint dressing	£38.00	
Lancashire suckling pig, caramelised apple, braised white cabbage, mustar	:d £33.50	
Summer squash risotto, courgette, black trumpets, Nasturtium	£24.50	
Glazed Telmara Farm duck, roast beetroot, stone fruits, port	£34.00	
Brill fillet, roast prawns, samphire, seafood broth	£35.50	
Cotswold white chicken, glazed mushrooms, sweetcorn puree, truffle sauce £29.00		

Extra potatoes, vegetables or a side salad are available, charged at £5.00 per item per person



Desserts

Lavender Cambridge burnt cream with white chocolate	£10.50
Vanilla cream, pistachio sponge, fresh strawberries, strawberry sorbet	£11.75
Lemon curd, shortbread, meringue, grapefruit sorbet	£11.00



Chocolate and bitter orange tart	£14.00
Treacle tart, honeycomb, vanilla ice cream	£11.00
Caramelised Granny Smith tart, goat's milk ice cream	£12.50
Eton Mess	£14.50
Bakewell tart, black cherry sorbet	£12.50
Hazelnut, chocolate and raspberry caramelised puff pastry	£14.00
Vanilla cheesecake, fresh peach, peach sorbet, raspberry jelly	£13.50
Selection of British cheeses	£17.50
Cheeseboard	£50.00
Coffee and petits fours	£5.50

Prices include VAT. An optional 12.5% service charge will be added to your bill.

