

**PRIVATE DINING ROOM
SHARING SET MENU**

£120 per person

TO START

SEASONAL CRUDITÉS (ve) (285 Kcal)
Red lentil hummus, chilli, pomegranate molasses

PRAWN COCKTAIL (279 Kcal)
Lobster jelly, avocado-wasabi purée, crispy shallots

PORK AND PISTACHIO PIE (300 Kcal)
Bread and butter pickles, piccalilli, mustard

TO FOLLOW

BBQ HARISSA CAULIFLOWER (ve) (705 Kcal)
Red puy lentil curry, black garlic, dates purée,
spiced butter dressing
Zero-Waste

MAC AND CHEESE (vg) (1404 Kcal)
or with braised beef blade (1630 Kcal)

BBQ SEA BASS (2117 Kcal)
Royal Blue prawn dressing

CHATEAUBRIAND (2053 Kcal)
Marmite butter, braised beef blade
creamed mash

*All served with an assortment of sides
Jersey Royal potatoes, tenderstem broccoli,
Koffmann's fries, mixed leaf salad*

TO FINISH

CHOCOLATE TART (vg) (754 Kcal)
Blood orange compote, Maldon sea salt, vanilla ice cream

BRITISH WILDFLOWER HONEY BURNT CREAM (837 Kcal)
Lemon thyme madeleines, Buddha hand citrus

SORBET SELECTION (ve) (245 Kcal)

COFFEE AND TEA