

Private Dining
Sample Set Menu
£35.00 Three Courses

Starters

Parfait

Classic chicken liver parfait, gooseberry & rhubarb chutney, toasted ginger brioche (d,e,gfa)

Trout

Black dog smokery chalk stream trout, capers, shallots, lemon, granary toast (f,gfa)

Asparagus

Grilled new season asparagus, slow cooked duck egg, truffle hollandaise (vga)(gfa ,e,sph,d)

Main course

Chicken

Supreme of cornfed free range chicken, celeriac fondant, spring greens, chicken jus (d,sph,c)

Sea bass

Pan fried fillet of bass, purple sprouting broccoli, citrus crushed potatoes, sauce vierge (f)

Cauliflower

Curried cauliflower steak, braised lentils , masala style sauce

Dessert

Rhubarb & Custard

Classic egg custard tart, rhubarb compote, rhubarb sorbet (e,g,d)

Chocolate

Dark chocolate delice, toasted hazelnuts, white chocolate crumb

Cheese

Selection of regional British cheese, seasonal chutney, Traditional accompaniments, savoury biscuit