



Available for pre-booked parties of between 15 & 32 in our private dining room
Dinner reservations are accepted for either 7.00 for 7.30pm or 8.00 for 8.30pm only

Starters

Chef's seasonal soup, Chef's bread (v)

Stuffed courgette (ve)

vegan mozzarella, pepper drops, sun-blushed tomatoes, balsamic reduction, herb salad

Sautéed, butterflied giant tiger prawns

toasted focaccia, garlic butter, crispy kale

Peppered fillet of mackerel salad

celeriac remoulade, cockle & saffron vinaigrette

Antipasti board

Continental meats, cheese, pickles, Chef's bread

Main Courses

Wild mushroom, spinach & taleggio pithivier (v)

tender stem broccoli, roasted new potatoes

Supreme of chicken wrapped in streaky bacon

Parmentier potatoes, semi-dried tomato, broccoli & mozzarella bake, tomato & basil ragù

Slow roasted breast of lamb stuffed with goat's cheese

rosemary & garlic creamed potatoes, glazed baby carrots, red wine jus

Sticky braised shin of beef

herb gnocchi, celeriac purée, roasted broad beans, courgette, red wine jus

Oven roasted fillet of cod

peppercorn croquette, savoy cabbage, tomato & red wine sauce

Desserts

Spiced plum crumble, vanilla bean custard or vegan ice cream (ve)

Gingerbread pudding, gingerbread & stem ginger ice cream, gingerbread biscuit

Lemon panna cotta, shortbread biscuit, raspberry coulis

Chocolate mocha tart, salted caramel sauce, caramelised popcorn

Selection of ice creams or fruit sorbets (3 scoops)

Platter of British cheeses, biscuits, homemade chutney, apple (supp £2.50)

Filter Coffee or Tea is charged extra, from £3.00 per person

Monday to Saturday Lunch - 3 Courses - £30.00

Monday to Thursday Dinner - 3 Courses - £30.00

Friday & Saturday Dinner - 3 Courses - £35.00

A 10% discretionary Service Charge will be added to your total food and drinks bill
(please ask if you would like to see our policy on how this is distributed.)

See *Children's Private Dining menu* for 10 years old & under

Before ordering please speak to our staff if you or your guests have a food allergy or intolerance.

Please submit your pre-order 10 days prior, along with place cards & table plan, both indicating each guest's menu choices



Available for pre-booked parties of between 15 & 32 in our private dining room
Lunch reservations are accepted between 12 midday & 4.00pm

Starters

Chef's seasonal soup, Chef's bread (v)

Stuffed courgette (ve)

vegan mozzarella, pepper drops, sun-blushed tomatoes, balsamic reduction, herb salad

Sautéed, butterflied giant tiger prawns

toasted focaccia, garlic butter, crispy kale

Peppered fillet of mackerel salad

celeriac remoulade, cockle & saffron vinaigrette

Antipasti board

Continental meats, cheese, pickles, Chef's bread

Main Courses

Traditional roast beef

Corn fed roasted breast of chicken & stuffing

Slow roasted breast of lamb with goat's cheese

All of the above main courses are served with:

roast potatoes, honey roasted vegetables, seasonal greens, Yorkshire pudding, gravy

Wild mushroom, spinach & taleggio pithivier (v)

tender stem broccoli, roasted new potatoes

Oven roasted fillet of cod

peppercorn croquette, savoy cabbage, tomato & red wine sauce

Desserts

Danish pastry bread & butter pudding, English custard

Gingerbread pudding, gingerbread & stem ginger ice cream, gingerbread biscuit

Lemon panna cotta, shortbread biscuit, raspberry coulis

Chocolate mocha tart, salted caramel sauce, caramelised popcorn

Selection of ice creams or fruit sorbets (3 scoops)

Platter of British cheeses, biscuits, homemade chutney, apple (supp £2.50)

Filter Coffee or Tea is charged extra, from £3.00 per person

Sunday Lunch - 3 Courses - £31.00

A 10% discretionary Service Charge will be added to your total food and drinks bill
(please ask if you would like to see our policy on how this is distributed.)

See Children's Private Dining menu for 10 years old & under

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For Children aged 10 years & under

Starters

Rosemary & garlic focaccia bread (v)

Chef's seasonal soup, Chef's bread (v)

Mini prawn cocktail, Marie Rose sauce

Main Courses

Penne, tomato, cheese (v)

Chicken goujons, skinny fries, peas

Fish goujons, skinny fries, peas

Junior burger, toasted bun, skinny fries, peas

Desserts

Dark chocolate brownie, vanilla ice cream

Selection of ice creams or fruit sorbets

Additional Main Courses served for Sunday parties

Traditional roast beef, Yorkshire pudding, gravy

Roast Chicken, gravy

Served with roast potatoes & seasonal vegetables

Children aged 10 years & under - 3 Courses - £15.75

A 10% discretionary Service Charge will be added to your total food and drinks bill
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**Please submit your pre-order 10 days prior, along with place cards & table plan,
both indicating each guest's menu choices**