



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 (v)

Chef's bread

Avocado & Panzanella salad (ve)

vegan mozzarella, basil dressing

Warm salad of duck livers & wild mushrooms

toasted pine nuts, Madeira jus

Smoked chicken, fresh chicken & leek terrine

apricot & tarragon chutney, toasted hazelnuts

Duo of salmon

beetroot cured salmon, salmon mousse, beetroot purée, lemon & chive dressing

Main Courses

Roasted butternut squash & feta filo parcel (v)

sautéed sweet potato, wilted spinach

Supreme of chicken wrapped in bacon

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

Herb crusted rump of lamb

potato rosti, courgette ribbons, carrot purée, redcurrant jus

Slow roasted belly of pork

caramelised apple croquettes, baby carrots, cider cream sauce

Pan seared fillet of seabass

Pommes Anna, peas à la Française, crispy leeks, gremolata

6oz 28-day-aged fillet steak (medium only) (supp £5.00)

parcel of tomato, spinach & mushroom, chunky triple cooked chips, peppercorn sauce

Desserts

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

Warm triple chocolate brownie, *caramel ice cream, caramel soil, caramel sauce*

Key lime pie, *vanilla Chantilly cream, coconut meringue, lime dressing*

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 (v)

Chef's bread

Avocado & Panzanella salad (ve)

vegan mozzarella, basil dressing

Bartellas' prawn cocktail

Marie Rose dressing, granary bread

Smoked chicken, fresh chicken & leek terrine

apricot & tarragon chutney, toasted hazelnuts

Smoked haddock Scotch egg

aioli

Main Courses

Traditional roast beef

Roast rump of lamb

Above main courses served with:

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

Supreme of chicken wrapped in streaky bacon

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

Roasted butternut squash & feta filo parcel (v)

sautéed sweet potato, wilted spinach

Pan seared fillet of seabass

Pommes Anna, peas à la Française, crispy leeks, gremolata

Desserts

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

Warm triple chocolate brownie, *caramel ice cream, caramel soil, caramel sauce*

Key lime pie, *vanilla Chantilly cream, coconut meringue, lime dressing*

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

Homemade rosemary & garlic focaccia (v)

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

Mini prawn cocktail, Marie Rose sauce, white bread

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 (2 scoops)

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

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both indicating each guest's menu choices