



PRIVATE ROOM
DINNER - FEASTING MENU
£ 6 9

Because it is designed for larger groups, we offer a set menu for the whole table in the evening.

Our Dinner Feasting Menu features the best ingredients the season has to offer, it includes a selection of 5 shared snacks and starters, a plated first course, a main course of your choice for the whole party to share, and a dessert

Please see a sample menu below. Please note, this is a sample menu, although on the day your menu will follow the same structure with a similar balance of dishes. We can cater to all dietary requirements.

SHARED STARTERS

Crumbled rye sourdough, raw butter
Truffled potato croquette
Confit potato, Exmoor caviar
Squid ink cracker, smoked cod roe, pickled onion, citrus
Smoked Middle White pork terrine, house pickle

FIRST COURSE

Monkfish, Isle of Wight sweetcorn, chilli, fermented wild garlic

MAIN COURSE

Please choose one of the following for the whole table

Stuffed saddle of Blackface lamb
Forerib of Hereford beef
Porchetta
Denham Estate venison

Cornish carrots, onion, Portobello mushroom | beef fat pommes Anna
(all served for the table)

Neal's Yard Dairy cheeses, fig chutney, rye bread (supplement)

DESSERT

Pump Street chocolate, blackberries, malt