



**PRIVATE ROOM
L U N C H
£ 3 5**

At lunch, we offer a more 'a la carte' menu in the Private Room
(alongside our Set Menu & Feasting Menu)

Guests can choose a vegetarian, a fish or a meat starter, and then a vegetarian, a fish or a meat main course (all served with sharing vegetable dishes for the table) and then from a selection of 3 desserts.

We can cater to all dietary requirements.

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

STARTERS

Tomatoes, goronzola, basil, olive oil

Smoked eel tartine, brown crab mayonnaise, shallot, chipotle, wood sorrel

Cotswold Gold chicken & pistachio terrine, pancetta, apricot

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MAIN COURSES

Fennel, aubergine, borlotti beans, sage

Cornish pollack, samphire, broad beans, mint

Hereford mince, dripping toast, watercress

Middle White pork chop

Highland onglet

Cotswold Gold chicken, gem lettuce, bacon, peas

SIDES

Confit potatoes £5.50 || Mixed leaf salad £4.50 || Beef fat hispi cabbage £4.50

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DESSERTS

Clotted cream ice cream

Madagascan chocolate, pistachio, olive oil, cherry

Strawberries, buttermilk, vanilla, elderflower

If you have any allergies or require information on any allergens relating to dishes on our menu please ask a member of the team for more information