



**PRIVATE ROOM
DINNER - SET MENU**

£ 49

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

Our Dinner Set Menu offers a selection of seasonal dishes made for sharing; shared snacks and starters, a main course of your choice for the whole party to share served with side bowls of seasonal vegetables, and a dessert

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.

SHARED STARTERS

Crumbled rye sourdough, raw butter

Truffled potato croquette

Smoked cod roe, cured egg yolk, radish

Buffalo mozzarella, black olive, sea purslane

Cotswold Gold chicken & pistachio terrine, pancetta, apricot

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MAIN COURSE

Please select ONE of the following for the whole table to share:

Galloway beef

Blackfact lamb

Middle White pork

Potatoes, creme fraiche, lovage || Tomatoes, basil, dripping breadcrumbs

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Neal's Yard Dairy cheese, crackers (£10 supplement)

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DESSERT

Gooseberry, meringue, vanilla custard, brandy almonds

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