



PRIVATE ROOM
DINNER - FEASTING MENU
£ 69

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 shared snacks and starters, a plated first course, 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
Swaledale Lamb croquettes, parsley mayonnaise
Chicken liver parfait, Australian truffle, pig skin
Smoked cod's roe, cured egg yolk, radish
Carrot, smoked garlic honey, mozzarella, fennel, walnut

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FIRST COURSE

Brixham Brill, shellfish hollandaise, sea purslane, orange

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MAIN COURSE

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

Stuffed saddle of Blackface lamb
Forerib of Hereford beef
Porchetta
Cornish monkfish

Potatoes, creme fraiche, lovage || Butter head lettuce, tardivo, preserved lemon, Old Ford

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

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DESSERT

Madagascan chocolate, cherries, pistachio, olive oil

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