



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
Pig's head and black pudding croquette, wild leek mayonnaise
Chicken liver parfait, dried onion
Smoked cod roe, cured egg yolk
Cornish mackerel crudo, fermented ramson, courgette

FIRST COURSE

Devon crab, sea vegetables, caraway

MAIN COURSE

Please select one of the following for the whole table to share

Stuffed saddle of Blackface lamb
Forerib of Hereford beef
Porchetta
Venison
Braised leeks, wild garlic, almonds | Round lettuce, buttermilk | Jersey Royals, parmesan

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

DESSERT

Pump Street chocolate, blackberries, malt

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