



**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

Truffled potato croquette

Chicken liver parfait, Australian truffle, pig skin

Smoked cod roe, cured egg yolk, radish

Gorgonzola, basil, seeds & oats

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FIRST COURSE

Devon crab, peas, aged Tynsboro, Exmoor caviar

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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 || Tomatoes, samphire, olive oil

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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