



PRIVATE DINING MENU

Please ask your guests to choose their preferred menu choice from the below options.
One starter, main and dessert.

STARTERS

SOUP OF THE MOMENT (ve)
with croutons, micro cress and olive oil

SCOTTISH SMOKED SALMON
classic accompaniments

SMOKED CHICKEN CAESAR CROQUETTE
parmesan, anchovies, lettuce and spinach purée

VEGAN SALAD (ve)
Chinese cabbage, mint, coriander, spring onion, peanuts, tofu, yuzu

MAINS

PAN-FRIED SEABASS
tomato mash, tenderstem broccoli, hollandaise

PAN FRIED CHICKEN BREAST
fondant potato, spinach, truffle butter

RUMP OF LAMB
potato moussline with black truffle, tenderstem broccoli, spinach, red wine jus

POTATO GNOCCHI (ve)
tofu, béchamel, mushroom, peas, spinach, mozzarella

DESSERTS

DARK CHOCOLATE MOUSSE (v)
mixed berry ice cream

CLASSIC CRÈME BRÛLÉE (v)
shortbread

BROWNIES (v)
vanilla ice cream

CARROT CAKE (v)
carrot and orange sorbet, sweet lemon jam

SELECTION OF FINE CHEESES (v)
with traditional accompaniments
£4 Supplement or £15 as extra course

TEA AND COFFEE

petit fours

£49 per person

Jean-Didier Gouges, Head Chef

A discretionary 12.5% service will be added and entirely shared between all the staff.
ALLERGY ADVICE: We carefully prepare orders, some of which contain nuts, sesame and other allergenic ingredients. We cannot guarantee that orders served, will not contain traces of these allergens. If you have an allergy, please inform a member of our team.

(v) Suitable for vegetarians (ve) Suitable for vegans