



PRIVATE DINING MENU

STARTERS

Salt & Pepper Squid, Harry's Chilli Hot Sauce 7.75

Cheddar & New Potato Croquette, Spring Bean Salad, Truffle Dressing 6.75

Pan-fried Native Scallops & Monkfish, Carnaroli Risotto Primavera 10.00

Free-range Ham & Woburn Bacon Terrine, Piccalilli, Toasted Sourdough 7.25

Soup Of The Day 5.50

MAINS

Tomato Tarte Tatin, Sunflower & Rocket Salad, Basil Cream 14.00

Rack of Lamb, Shepherd's Pie, Pea & Baby Gem Fricassée 22.00

Pan-fried Bream, Samphire & Sautéed Potatoes,

Lemon & Thyme Butter Sauce 17.00

Jimmy Butler's Free-range Sausage & Mash, Onion Gravy 13.50

28 Day Dry-aged 8oz Rump Cap Steak 19.75

SIDES

Chips 3.50

New Potatoes, Sea Salt & Minted Butter 3.75

Rocket & Parmesan Salad, Balsamic Dressing 3.75

Spring Greens & Peas 3.75

Garden Salad, Orange & Shallot Dressing 3.75

DESSERTS

Rhubarb & Ginger Cheesecake, Poached Rhubarb 6.00

Lemon Posset, Blood Orange & Biscotti 6.00

Valrhona Dark Chocolate Tart & Glazed Hazelnut Bananas 6.00

Treacle Sponge & Clotted Cream 6.00