


Private Dining Set Menu

Two courses for £25.50 or Three Courses for £30.00

Roast Chicken Terrine, Caesar Dressing, Grilled Bread

Bombay Cauliflower, Brown Rice, Cashews, Spinach Salad, Mint & Yogurt Dressing 


Beef Carpaccio, Shallot, Caper, Gherkin & Horseradish

Baked Camembert & Crudités, Truffle Honey **V**

Courgette & Mint Arancini, Black Garlic Aioli 

Free-range Chicken Milanese, Garlic, Sage & Lemon, Skinny Fries or Green Salad

Pan-fried Seabream, Sautéed Potatoes, Capers & Brown Butter

Risotto Primavera, Spring Vegetables & Pesto 

Caramelised Onion Tart, Rosary Goats Cheese, Honey **V**

Rump Cap Steak, Chips & Peppercorn Sauce (£3.00 surcharge)

Apple Tart Tatin, Vanilla Ice Cream 

Lemon Cheesecake, Rhubarb Compote **V**

Steamed Treacle Sponge & Custard **V**

Duo of Cheese, Apple & Crackers (Camembert Gillot, Rutland Red, Strathearn, Blanche Goats or Northern Blue) **V**

Three scoops of Salcombe Dairy Ice Cream or Sorbets (Madagascan Vanilla, Strawberry, Belgian Chocolate or Honeycomb, Mango or Raspberry Sorbet) **V**

Vegetarian **V**

Vegan 