

## Private Dining Menu

3 course menu - £30.00+VAT

2 courses - £23.00+VAT

Tea and Coffee - £2.75+VAT

Starters - £7.00+VAT

Main Courses - £16.00+VAT

Desserts - £7.00+VAT

Tea and Coffee - £2.75+VAT

### Starters



#### Burrata di Bufala (V)

*A ball of the finest buffalo milk mozzarella, rocket salad, cherry tomato, Focaccia and extra-virgin olive oil*



#### Chicken Liver Paté

*Farmhouse chicken liver paté served with Autumn tomato chutney and fresh sourdough*



#### Hearty Winter Vegetable Soup (Ve)

*A warming blend of hearty winter vegetables in a rich vegetable broth*



#### Apple and Walnut Salad (Ve)

*A sweet and tangy salad with a cranberry vinaigrette*

### Mains



#### Sustainable Fish Pie

*Ethically sourced fish, cooked in a creamy sauce with wilted spinach, lemon zest and capers*



#### Pork and Fennel Ragu

*A slow cooked pork & fennel sauce with ripe Italian tomatoes and chili, served with grated parmesan*



### Lamb and Apricot Tagine

*Grass-fed lamb cooked with juicy apricots, plum tomatoes and a mix of cinnamon, cloves and ginger*



### Thai Red Vegetable Curry (Ve)

*Silky roasted aubergines, sugar snaps and kaffir lime cooked in a sauce of coconut milk, Thai basil and spices*



### Mushroom Lasagne (V)

*A blend of shiitake and chestnut mushrooms, bechamel sauce and mature cheddar cheese layered between sheets of pasta*

## Sides



### Hasselback Potatoes (V)

*Roasted new potatoes sliced along the top for the perfect golden, crispy back, drizzled with olive, garlic, rosemary and sea salt*



### Miso Butter Hispi Cabbage (V)

*Charred hispi cabbage smothered in a salty miso dressing and fresh English butter*



### Mac & Cheese (V)

*Twirls of Italian pasta in a silky cheese sauce with Somerset cheddar, Red Leicester, mozzarella and a panko breadcrumb topping*

## Desserts



### Melt-in-the-Middle Chocolate Brownie (V)

*Baked brownies with deliciously dark chocolate, with a rich melting chocolate centre*



### Sticky Toffee Pudding (V)

*A light toffee sponge with treacly dates and warm butterscotch sauce*



**Apple & Blackberry Crumble (V)**

*Baked blackberries and apples with a buttery crumble topping, served with your choice of custard or cream*



**Éclair au Chocolat (V)**

*Delicious choux pastry piped with fresh cream and topped with Belgian chocolate*