

Private Dining Menu

For private dining events, select one starter, one main and one dessert for your entire party. Please provide alternative selections for guests with dietary requirements.

3 course menu - £30.00+VAT
2 courses - £23.00+VAT
Sides - £4 per person +VAT
Tea and Coffee - £2.75+VAT

Starters - £7.00+VAT
Main Courses - £16.00+VAT
Sides - £4 per person +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 Ragù

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