



PRIVATE DINING MENU

Autumn & Winter

STARTERS

Smoked Chicken & Bacon Raviolo

Parsley, white wine, parmesan, caramelised onion

Flamed Cornish Mackerel

Ratte potato, caper, pickled watermelon, smoked mackerel

Crispy Tarragon Polenta

King oyster mushroom, cauliflower, kale

MAINS

Cornish Lamb Rump

Swede compote, navet, little gem, Madeira jus

Roasted North Sea Cod

Mussels, confit potato, chervil, smoked pike's roe

Jerusalem Artichoke Risotto

Confit artichokes, truffle, trompette mushrooms, Baron Bigod

DESSERT

Coffee & Hazelnut Choux

Hazelnut praline, chocolate sauce, caramelised hazelnuts

Miso & Banana Cake

Caramelized banana, sesame ice cream, miso caramel sauce

Tonka Bean Crème Brûlée

Roasted plums, almond streusel

£115 per person