

PRIVATE DINING MENUS

Please select **ONE MENU** for your whole party.

For groups of up to 12 guests your guests may order on the day from this menu.

For groups of 13 guests and over we ask all of your guests to order in advance from this menu and we require the final pre-orders no later than two weeks prior to your event.

Spicy Edamame vg £5.75

Wild Mushroom and Truffle Rice Balls v £7.95
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

MENU A

£60

STARTERS

White Onion Soup v
Caramelised Onion,
Charred Onion Petals, Focaccia
Croutons and Chervil

Popcorn Shrimp
Creamy Spicy Sauce,
Pickled Mooli and Sesame

Bang Bang Chicken Salad
Crunchy Vegetables, Sesame,
Cashew Nuts, Peanut Butter and
Chilli Sauce with Crispy Wonton

MAINS

Harissa and Pomegranate
Aubergine vg
Red Tapenade, Wild Rice,
Coconut Yoghurt, Lime, Pistachio,
Edamame Beans, Mint and Flowers

Sole Goujons
Minted Peas, Tartare
Sauce and Fries

Chicken Milanese
Brioche-crumbed Chicken Breast
with San Marzano Tomatoes,
Red Onion, Capers, Rocket,
Parmesan and Pesto

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado, for the table

DESSERTS

Coconut and Rum
Panna Cotta vg
Mango, Pineapple,
Lime and Lemon Balm

Selection of
Traditional Ice Creams
and Sorbets

Orbit
Dark Chocolate Mousse,
Salted Caramel Ice Cream,
Milk Foam, Honeycomb and
Popping Candy

Selection of Teas, Infusions and Coffee

Almond Macarons £5.00

Selection of Cheeses £12.95
Cornish Yarg, Stilton, Saint-Nectaire, Melusine Goat's Cheese and Camembert Le Fin
with Chutney and Wholegrain Crackers

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A service charge of 13.5% will be added to your bill.

PRIVATE DINING MENUS

Spicy Edamame vg £5.75

Wild Mushroom and Truffle Rice Balls v £7.95
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

MENU B

£70

STARTERS

Sesame Fried
Buttermilk Chicken
Coriander, Green Tea
and Jalapeño Dip

Oak Smoked
Salmon
With Rye Bread

Rosemary Smoked Burrata v
Rocket Pesto, Pistachio,
Caramelised Figs, Balsamic Glaze,
Nasturtium leaves

MAINS

Goan Monkfish Curry
Cauliflower, Chickpeas,
Pineapple, Spinach, Papadam
and Steamed Coconut Rice

Harissa and Pomegranate
Aubergine vg
Red Tapenade, Wild Rice,
Coconut Yoghurt, Lime, Harissa,
Pomegranate, Pistachio, Edamame
Beans, Mint and Flowers

Korean Boneless
Half Chicken
Sesame, Pickled Mooli
and Jalapeño dressing

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado, for the table

DESSERTS

Coconut and Rum
Panna Cotta vg
Mango, Pineapple,
Lime and Lemon Balm

Selection of
Traditional Ice Creams
and Sorbets

Orbit
Dark Chocolate Mousse,
Salted Caramel Ice Cream,
Milk Foam, Honeycomb
and Popping candy

Selection of Teas, Infusions and Coffee

Almond Macarons £5.00

Selection of Cheeses £12.95
Cornish Yarg, Stilton, Saint-Nectaire, Melusine Goat's Cheese and Camembert Le Fin
with Chutney and Wholegrain Crackers

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Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

MENU C

£80

STARTERS

Sesame Fried
Buttermilk Chicken
Coriander, Green Tea
and Jalapeño Dip

Seafood Rolls
Prawns, Squid, Shiitake Mushroom,
Edamame Beans, Chilli, Miso and
Lobster Broth

Rosemary Smoked Burrata v
Rocket Pesto, Pistachio,
Caramelised Figs, Balsamic Glaze,
Nasturtium leaves

MAINS

Miso Black Cod
Pickled Fennel
and Miso Sauce

Mushroom Rice Bowl vg
Wild Mushrooms, Truffle,
Broccoli, Hazelnut,
Rice and Edamame

Braised Ox Cheek
Parsnip and Potato Mash,
Wild Mushroom, Horseradish
and Truffle Red Wine Sauce

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado, for the table

DESSERTS

Chocolate Bubbles v
Valrhona Guanaja Dark Chocolate,
Dark Chocolate Mousse, Chocolate
Brownie, Vanilla Ice Cream
and Chocolate Pearls

Selection of
Traditional Ice Creams
and Sorbets

Golden Apple v
Thin Apple Tart, Candied Pecans,
Cinnamon Streusel, Vanilla Ice
Cream and Toffee Sauce

Selection of Teas, Infusions and Coffee

Almond Macarons £5.00

Selection of Cheeses £12.95
Cornish Yarg, Stilton, Saint-Nectaire, Melusine Goat's Cheese and Camembert Le Fin
with Chutney and Wholegrain Crackers

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Wild Mushroom and Truffle Rice Balls v £7.95
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

MENU D

£90

STARTERS

Pumpkin Tortelloni vg
Artichoke Purée, Pine Nuts,
Rocket and Herb Dressing

Steak Tartare
Mustard and Tabasco Sauce

Tuna Carpaccio
Mooli, Spiced Avocado Purée,
Sesame Seeds and Citrus Ponzu

MAINS

Pan-Seared Stone Bass
Palourde Clams, Samphire,
Spring Onion, Potato and
White Wine Sauce

Harissa and Pomegranate
Aubergine vg
Red Tapenade, Wild Rice,
Coconut Yoghurt, Lime, Harissa,
Pomegranate, Pistachio, Edamame
Beans, Mint and Flowers

Sirloin Steak
Crispy Potato Rösti, Watercress
and Red Wine Sauce

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado, for the table

DESSERTS

Orbit
Dark Chocolate Mousse,
Salted Caramel Ice Cream,
Milk Foam, Honeycomb
and Popping candy

Selection of
Traditional Ice Creams
and Sorbets

Chocolate Bubbles v
Valrhona Guanaja Dark Chocolate,
Dark Chocolate Mousse,
Chocolate Brownie, Vanilla Ice
Cream and Chocolate Pearls

Selection of Teas, Infusions and Coffee

Almond Macarons £5.00

Selection of Cheeses £12.95
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