



PRIVATE DINING MENU

Amuse Bouche

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Starters

Weymouth Crab

Kohlrabi, Brown Meat Mayonnaise, Sea Herbs, Seaweed

Heritage Beetroot

Goats Curd, Spiced Granola, Apple

Ham Hock Terrine

Sage, Onion, Apricot

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Main Courses

Guinea Fowl,

Herb Crusted Leg, Pearl Barley, Turnip, Sprouts

Wild Halibut

Cauliflower, Caper, Golden Raisin, Grape, Sea Fennel

Herdwick Lamb Cannon

Tortellini, Spinach, Sand Carrot

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Desserts

33% Opalys & Pistachio Cremeux

Blackberry, Olive Oil Croutons, Star Anise

Tonka Baked Cheesecake

Braeburn Apple, Puffed Buckwheat & Crumble, Caramel, Cider

Selection of French and British Cheeses

Four Course @ £65.00 per person

A discretionary service charge of 10% will be added to your bill