

January Luxury Private Dining Menu

£75.00

This menu is available for lunch and dinner and includes canapés. A pre-order must be given in advance.
We are happy to offer suitable alternatives for any dietary requirements.

Smoked Salt Baked Celeriac

High Weald cows curd, ash, hazelnut and citrus

Seared Orkney Scallops

caramelised cauliflower, fresh pear, verjus syrup and watercress

Trenchmore Farm Beef Tartare

sprouting broccoli tempura, chive emulsion and beef fat croutons



Black Truffle and Field Mushroom Risotto

pak choi, Jerusalem artichoke crisps and gremolata

Newhaven Landed Turbot

native lobster, sea vegetables, wilted greens and a caviar beurre blanc

Pluma, Cheek and Belly of Dingley Dell Pork

braised lettuce, baby carrots, lemongrass and ginger sauce

Loin of Local Roe Venison

baked field mushroom, pine smoke, celeriac and Chartreuse sauce



Passion Fruit Soufflé

Sauternes ice cream

Variations of Garden Apple

caramel mousse, treacle and cinnamon

Milk Chocolate and Sea Salt Pavé

marmalade on toast ice cream



Coffee, Chocolates and Petits Fours