



Luxury Private Dining Menu, February 2019

£75.00

This menu includes canapés and a pre-starter chosen by the chef to compliment your menu and coffee or tea with petits fours to finish. A pre-order must be given in advance. We are happy to offer suitable alternatives for any dietary requirements.

Celeriac Slow-Cooked Over Charcoal
celeriac ash, hazelnut, local curd 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 and gremolata

Newhaven Landed Turbot
wilted savoy cabbage, layered potato, baby leek and a caviar beurre blanc

Roasted Loin of Local Roe Venison
chanterelle, pine smoke, swede and Chartreuse sauce



Forced Rhubarb Soufflé
Sauternes ice cream

Variations of Garden Apple
caramel mousse, treacle and cinnamon