



Private Dining £45

Spring/Summer

Starters

Roast Tomato Soup & Garlic Focaccia

Burrata, Broad Beans, Rocket & Basil Pesto

Cornish Crab Cakes, Spinach & Coconut Sauce

Chicken Liver Parfait, Fig Chutney & Toasted Brioche

Mains

Butternut Squash & Rosary Goats Cheese Pasty, Braised Leeks & Lemon Dressing

Herb Crusted Cornish Cod, Dauphinoise Potatoes & Grain Mustard Sauce

Roast Stream Farm Chicken, Braised Peas, Baby Gem Lettuce, Preserved Lemon & Red Wine
Sauce

5oz Bavette Steak, Creamed Spinach, Peppercorn Sauce & French Fries

Desserts

Eton Mess

Banana Mousse & Toffee Ice Cream

Dark Chocolate Pot & Orange Chantilly

Raspberry Cheesecake