

### Private Dining

3 Course Menu

£67.90 pp.

#### Aperitif & Snacks

"Mr. Hendricks's" £14.90

*(Hendricks's gin, cucumber, egg white, mint & lemon)*

#### Starters

Sea Bream ceviche, "aji amarillo", avocado, pickled kohlrabi & coriander

\*\*\*

Carpaccio, shimeji & chestnuts mushrooms, honey, mustard, Pecorino

\*\*\*

Burrata di buffala, marinated courgettes, toasted hazelnuts, gordal olives & basil

#### Main Courses - From the Grill

Wild Sea Bass, white asparagus, mussels, capers & brown crab sabayon

\*\*\*

Landes Chicken breast, Roscoff onions, wild garlic, morels & chicken jus

\*\*\*

Bife Ancho | Rib Eye steak (ARG – 400g), hand cut Provenzal chips & Chimichurri

*(Supplement £9.90)*

\*\*\*

Ricotta & artichokes tortellini, braised artichokes, grilled lemon beurre blanc & mint

#### Desserts & Cheese

Dulce de leche Crème Brûlée & "banana split"

\*\*\*

Chocolate & salted caramel pavè, passion fruit, oats

\*\*\*

Selection of cheeses, apple chutney & sourdough toast

*(Supplement £5.90)*

Comte – Cow, Hard, France

St Maure de Touraine – Goat, Soft, France

Fourme d'Ambert – Blue, Cow, Semi Hard, France

Ashcombe – Cow, Semi Hard, England

#### Petit Fours

Those with dietary requirements or food allergies, please ask for the Manager before ordering

An optional 15% service charge will be applied to your bill. All prices include VAT