



PRIVATE DINING SET MENU

STARTERS

Pea Velouté, Ricotta + Mint Raviole, Summer Shoots

Chicken Liver Parfait, Truffle Butter, Sauternes Gel, Pickled Raisins + Brioche

North Sea Mackerel, Iberico Emulsion, Radishes, Samphire + Gooseberries

Ken Hollands' Beetroot, Barrel Aged Feta, Watercress Puree + Forced Beetroot Leaves

MAINS

Tim Oliver's Belted Galloway Sirloin Steak, Fat Cut Chips + Café De Paris Butter

Roasted Chicken, Braised Lettuce + Bacon, Gratin Potatoes

North Sea Cod, Squid Ink Risotto, Olive Oil Braised Squid, Warm Piquillo Peppers + Spring Onion

Farfalle, Globe Artichoke, Heritage Tomatoes + Black Olive

DESSERTS

Chocolate Sponge, Dulcey Cremeux + Caramel Ice Cream

Rhubarb + Custard Pavlova

Strawberry + Lemon Balm Trifle

Crème Brulee with Lemon Madeleine

Please choose the same starter, main course and dessert for all guests.

This menu is available for a maximum of 30 people.