

PRIVATE DINING BREAKFAST SET MENU

BREAKFAST

£25 per person

Selection of Homemade Pastries

Fresh Fruit Skewer

Filter Coffee or a Selection of Teas

Glass of Fresh Juice

Please choose form one of the following

Bacon or Sausage Breakfast Sandwich

or

Eggs Benedict,

Cacklebean eggs, parma ham

or

Crushed Avocado & Poached Egg on Toast

chilli, mixed seeds, cashew nuts

or

Full English Breakfast (£4 supplement)

two fried eggs, bacon, sausage, grilled tomato, Portobello mushroom,
baked beans, black pudding, toast

or

Vegetarian Breakfast (£2 supplement)

Crushed avocado, two poached eggs, crispy feta cheese, tomato,
mushroom, beans, toasted muffin

We will require a pre order for parties over 10 guests

BREAKFAST MINIATURES

Perfect for your guests to share

Choice of 4, £10 per person

Choice of 6, £14 per person

Choice of 8, £18 per person

SWEET

Fresh Fruit Skewer

Granola, Greek Yoghurt & Honey

Mini Berry Pancake, maple syrup

SAVOURY

Mini Bacon & Scrambled Egg Muffin

Mini Sausage Sandwich

Black Pudding on toast

Scottish Oak Smoked Salmon Bagel Bite

Scrambled Egg, Tomato & Watercress Muffin

Tomato & Cheese Croissant

Crushed Avocado on toast

DRINKS

Glass of Champagne Moët & Chandon' Brut Imperial £12.5

Bloody Mary £10 • Virgin Mary £4.5

PRIVATE DINING MENUS

MENU 1 £39.5

STARTERS

Homemade Ricotta (v)
spring peas, radishes, mint oil

Spicy Devonshire Crab Cake
cucumber & quinoa salad, roast red pepper

Tagliatelle Pasta (v)
peas, asparagus, baby spinach, parmesan

MAINS

Tandoori Chicken Schnitzel
spiced basmati, cabbage slaw,
pickled red onion, almond sauce

Roast Pollock Fillet
shiitake mushrooms, shiitake broth,
ricotta gnocchi

Eversham Asparagus (v)
herb sabayon, poached Cacklebean eggs, pea
pancake

DESSERTS

Raspberry & Almond Bakewell
raspberry sorbet, raspberry coulis

Caramel Flan
honey ice cream

Sticky Fig & Toffee Pudding
vanilla crème fraiche

MENU 2 £45

STARTERS

Chicken Liver Foie Gras Parfait
cauliflower piccalilli, pickled onions, spiced
mango puree, peanut crumb

Ceviche of Salmon
pink peppercorn dressing, celeriac remoulade

Chilled Pea Soup (v)
Fresh peas, lemon, crème fraiche, olives

MAINS

Lake District Lamb Rump
charred hispi cabbage, mint jus

Roast Shetland Salmon
beetroot & blood orange salad,
beetroot dressing

Courgette & Pistachio Risotto (v)
courgette puree, pistachio oil

DESSERTS

Vanilla & Rhubarb Cheesecake
vanilla ice cream

Flourless Chocolate Cake
espresso cream, chocolate meringue,
peanut brittle, caramel sauce

British Cheese Board
chutney, crackers

SHARING SIDES ALL £4.5: Chunky Chips • Sweet Potato Fries • Crushed Peas • House Green Salad • Mac & Cheese • Baby Spinach

BRITISH CHEESES: In place of dessert, £3 supplement / Additional Course £11

All of our dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present. If you have any allergen enquiries, please ask a member of our team. (v) Please note parmesan can be removed on request

SHARING MENU

Served family style in large sharing plates
£55 per person

STARTERS

Meat & Fish Sharing Board
Potted smoked salmon, mini crab cakes, Parma ham,
salami, foie gras parfait, toast

MAINS

600g Côte de Boëuf
béarnaise & peppercorn sauce, triple cooked chips
and
Seasonal Market Fish
green beans, new potatoes

PUDDINGS

Vanilla & Rhubarb Cheesecake
vanilla ice cream

Sticky Fig & Toffee Pudding
vanilla crème fraîche

BOWL FOOD

Choice of 2, £16 per person
Choice of 3, £24 per person

Slow Roast Beef Stew
balsamic onions, mash

Chicken Schnitzel
spiced basmati, cabbage slaw

Cumberland Sausage
rosemary garlic mash

Goujons of Sole
chips, tartare sauce

Salmon
pea, pancetta and onion risotto

Macaroni Cheese

Seasonal Risotto
parmesan

VEGETARIAN OPTIONS

Vegetarian options are available upon request
– prices may vary & portions will be served individually
rather than sharing style.

SHARING PLATES

Plates are based on 6 to 8 people

Meat & Fish Sharing Board £27

Cheese Straws £16

Big Chips £7.5

parmesan & truffle mayonnaise

Selection of Vegetarian Tarts £12.5

Cheeseboard £28

seasonal chutney

PRE-DINNER CANAPES

Choice of 4, £8 per person / Choice of 6, £10 per person

COLD

Chicken Liver & Foie Gras Parfait

brioche

Smoked Salmon

soda bread

Homemade Ricotta

spring peas, mint oil, mixed seed cracker

WARM

Black Pudding & Apple Croquette

Mushroom & Gruyere Tarts

Basil Muffin

mascarpone & sundried tomatoes

SUBSTANTIAL CANAPES

Choice of 4, £10 per person / Choice of 6, £15 per person

Choice of 8, £19 per person

COLD

Steak Tartare

sourdough toast

Chicken Liver & Foie Gras Parfait

brioche

Smoked Salmon

soda bread

Homemade Ricotta

spring peas, mint oil, mixed seed cracker

WARM

Mini Cheese Burgers

Black Pudding & Apple Croquette

Spicy Crab Cake

cucumber & chilli salsa

Goujons of Sole

tartare sauce

Basil Muffin

mascarpone & sundried tomatoes

SWEET

Pistachio Madeleine

Mini Berry Brulee

Burnt Lemon Tarts

Mini Chocolate Brownie