

PRIVATE DINING SET MENU

3- course Set Menu £59 pp, based on sharing platters

Appetiser Platter: Selection of Small Bites
(subject to change depending on seasonality)

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28 Day Dry Aged Aberdeen Angus Rib & Sirloin,
Selection of sides & sauces

Alternative options: Miso Carrot Risotto, Feta, Rocket,
Pine Nuts & Pickled Carrot **(vegetarian)**
or Fish Dish of the Day

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Individual Chocolate Pave, Raspberry & Crème Fraîche

4 course Set Menu £79 pp, based on sharing platters

Appetiser Platter: Selection of Small Bites
(subject to change depending on seasonality)

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Seafood Middle Course

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28 Day Dry Aged Aberdeen Angus Rib & Sirloin,
Selection of sides & sauces

Alternative options: Miso Carrot Risotto, Feta, Rocket,
Pine Nuts & Pickled Carrot **(vegetarian)**
or Fish Dish of the Day

*

Individual Chocolate Pave, Raspberry & Crème Fraîche