

Seasonal Set Menu - £66 per person  
(available for 8 or more guests)

Sharing Appetiser Platter

*Salt and Pepper Squid, Lamb Lollipops, Austrian Sausage,  
Jasper Grilled King Prawns, Stilton & Watercress Arancini,  
Boneless Chicken Wings*

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35 Day Dry Aged Aberdeen Angus Sirloin and Rib on  
the bone

*selection of side dishes and sauces to share*

( we are happy to cater for any dietaries on individual basis)

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Bergamot Mousse, Strawberry Sorbet,  
Black Pepper Meringue

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Additional Courses

Selection of 3 Cheeses

*quince, homecrafted baguette (£13.00 supplement)*

Freshly Baked Madelines with Orange Curd

*Dozen £16 , half dozen £8*

*Paired with Chateau Simon, Sauternes 2016 £7.50 / 75ml*

Vegan / Vegetarian option available on request

\* A Full Pre Order will be required if your party would like to choose off the A La Carte Menu



SAMPLE MENU  
(for Private Lunch))

NB: Bespoke Wine Tasting / Pairing Menus available on request