



3-Course Private Dining – Sample Menu

Cured Cornish mackerel
spiced harissa nage

Roast sirloin of Beef
smoked aubergine, Morteaux sausage

Vanilla parfait
sherry caramel, ginger and lime

£85 per person

Selection of cheeses by Paxton & Whitfield
(optional extra course, £25 supplement)

Signature wine pairing
(Additional £85 per person)

Prestige wine pairing
(Additional £125 per person)



Allergen information is available upon request.
Please advise us of any allergies or dietary requirements
All prices inclusive of VAT
A discretionary 12.5% service charge will be added to your bill.

3-Course Vegetarian Private Dining – Sample Menu

Raviolo of truffle

poached quail egg, roasted garlic

Globe artichoke

English lettuce, smoked butter sauce

Vanilla parfait

sherry caramel, ginger and lime

£85 per person

Selection of cheeses by Paxton & Whitfield
(optional extra course, £25 supplement)

Signature wine pairing
(Additional £85 per person)

Prestige wine pairing
(Additional £125 per person)



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3-Course Pescatarian Private Dining – Sample Menu

Cured Cornish mackerel
spiced harissa nage

Wild Cornish sea bass
globe artichoke, spiced beurre blanc

Vanilla parfait
sherry caramel, ginger and lime

£85 per person

Selection of cheeses by Paxton & Whitfield
(optional extra course, £25 supplement)

Signature wine pairing
(Additional £85 per person)

Prestige wine pairing
(Additional £125 per person)



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4-Course Private Dining – Sample Menu

Cured Cornish mackerel
spiced harissa nage

Raviolo of truffle
poached quail egg, roasted garlic

Roast sirloin of Beef
smoked aubergine, Morteaux sausage

Vanilla parfait
sherry caramel, ginger and lime

£95 per person

Selection of cheeses by Paxton & Whitfield
(optional extra course, £25 supplement)

Signature wine pairing
(Additional £95 per person)

Prestige wine pairing
(Additional £135 per person)



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4-Course Vegetarian Private Dining – Sample Menu

Spiced nage

Cucumber, turnip, tahini, harissa

Raviolo of truffle

poached quail egg, roasted garlic

Globe artichoke

English lettuce, smoked butter sauce

Vanilla parfait

Sherry caramel, ginger and lime

£95 per person

Selection of cheeses by Paxton & Whitfield
(optional extra course, £25 supplement)

Signature wine pairing
(Additional £95 per person)

Prestige wine pairing
(Additional £135 per person)



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4-Course Pescatarian Private Dining – Sample Menu

Cured Cornish mackerel
spiced harissa nage

Raviolo of truffle
poached quail egg, roasted garlic

Wild Cornish sea bass
globe artichoke, spiced beurre blanc

Vanilla parfait
Sherry caramel, ginger and lime

£95 per person

Selection of cheeses by Paxton & Whitfield
(optional extra course, £25 supplement)

Signature wine pairing
(Additional £95 per person)

Prestige wine pairing
(Additional £135 per person)



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