

PRIVATE DINING MENU

3 COURSES £70

STARTERS

BURRATA

heritage beetroot, hazelnut, herb oil (v)

ICONIC TRUFFLE STEAK TARTARE

parmesan, crostini

CHICKEN CAESAR SALAD

sourdough croutons

MAINS

SIRLOIN STEAK

braised shallot, mash, jus

SEABASS

roasted tomato salsa, fennel

BURRATA & BLACK TRUFFLE TORTELLONI

parmesan cream, (Vegan upon request) (v)

DESSERTS

MANGO CHEESECAKE

passion fruit, berries (v)

CHOCOLATE & RASPBERRY TARTLET

with fresh berries (pb)

PISTACHIO TIRAMISU (v)

BRITISH CHEESEBOARD

apple and raisin chutney, crackers

(+£10 supplement)

(v) represents vegetarian, (pb) represents plant-based. For further dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill which goes directly to our team.