

Private dining menu
Nov 2024

Chicken liver parfait, toasted brioche

Fish crudo, citrus

Heritage beetroot, whipped beetroot, whipped ricotta, candied walnuts

Roast lamb rump, gremolata

Glazed ox cheek, beef fat crumb, black garlic

Seaview Farm chicken breast, truffle & chicken skin butter

Roast fillet of cod, Kilkeel crab, salsify

(Includes a selection of sides)

Lemon & lime posset, coconut biscuit

Chocolate, hazelnut, miso caramel

Rum & raisin Baba

£55 per person

Private dining terms & conditions

- For all private dining room reservations we offer a set 3 course menu which is priced at £55 per person.
 - We require a pre order from all tables of 12 people or more. We will need this 7 days before your booking, the pre-order form will be emailed to you.
 - If any of your party is running late, we will proceed with your order 15 minutes after your reservation time.
 - A final guaranteed guest count along with the pre-order is required 7 days prior to your reservation date. This is the minimum number for which you will be billed.
 - A discretionary 12% service charge will be added to all final bills.
 - Please inform us of any dietary requirements at the time of booking
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