



PRIVATE DINING MENU

Tiger bread with salted butter (v)

STARTERS

Roasted beetroot, pomegranate & English feta (v)

Cornish sardines, roasted tomato & garlic sauce

Pork ribs, Korean spicy barbeque sauce

MAINS

Roasted shallot tarte tatin, bitter leaf salad (vg)

Chicken schnitzel, lemon & caper butter with celeriac remoulade

8oz Ribeye steak, green peppercorn sauce & dressed watercress

(£7 Supplimentary charge)

DESSERTS

Poached blackberries & maple oat crumble with blackberry sorbet

Tiramisu

Crème brûlée, shortbread

CHEESE

Ashmore cheddar, chutney, rye crackers

SIDES

Roasted tenderstem broccoli,

salsa verde £6.40

Baby gem, English dressing £4.20

Kentish new potatoes, sour

cream & chives £4.50

Hand cut chips £4.50

£30 per head