

Private Dining Dinner Menu with inclusive canapés & arrival drinks (Prosecco & Beer)

2-course £65.00, 3-course £75.00

To Start

Chicken Liver Parfait

Salt & Pepper Croute, Poached Plum, Apricot Gel

Fish Soup

Rouille, Gyure Garlic croute

Prawn & Crayfish Cocktail

Baby Gem Lettuce, Marie Rose

Shetland Mussels Mariniere

Crusty Toasted Sour Dough

Twice Baked Cheese Souffle

Cheddar, Gruyere, Parmesan Cream

Heritage Tomato & Avocado Bruschetta

Sour Dough, Basil Oil

Main Course

Smoked Salmon, Haddock & Salmon Fishcakes

Crispy Kale, Fush Cream, Skinny Fries

Haddock & Chips

Tartare Sauce, Mushy Peas

Half Lobster Thermidor

Lobster, Scallops, Prawns, Tarragon, Salad with Chips, New Potatoes or Fries (£10 supplement)

Pan Roasted Chicken Breast

Tender stem Broccoli, Crushed New, Potatoes, Wild Mushroom Sauce

Sirloin Steak

Grilled Tomato, Flat Cap Mushroom, Hand Cut Chips, Shallots, Rocket & Red Onion Salad
Served with Peppercorn Sauce

Gnocchi

Artichoke, Mediterranean Vegetables, Olives, Pesto

Desserts

White Chocolate Panna Cotta

Poached Strawberry, Shortbread Crumb

Chocolate Crème Brulé

Mango Madeleine

Banana Sticky Toffee Pudding

Peanut Butter Ice Cream

Ice Cream or Sorbet

A Selection of Home Churned Ice Creams or Sorbets

Selection of Cheese & Biscuits

Artisan Cheeses, Quince, Chutney, Crackers & Truffle Honey

Coffee, Latte, Espresso, Macchiato or Cappuccino, Italian Biscotti & Chocolate Truffles **£4.50 per person**

**Bespoke arrival drinks packages with additional supplement charges available on request
For further information on any item on our menu, including ingredients and information on food allergies and intolerances, please
ask a member of staff before ordering your food.*

A 10% optional service charge will be added to the final bill.