

Private Dining Menu

£25 for 2 Courses

£30 for 3 Courses

Starters

- Baked Camembert, Green Bean & Shallot Salad (V, GF)
- Today's Spring Soup – See Blackboard (V, Vegan, DF, GF)
- Merrifield Duck Spring Rolls, Sweet Chilli & Ginger Sauce
- Beetroot Tartare, Toasted Sourdough (V, Vegan, DF, GF)
- Citrus-cured Salmon, Avocado & Radish (DF, GF)

Mains

- Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad
- Spring Vegetable & Ricotta Ravioli, Lemon & Herb Crumb (V)
- Pan-fried Sea Bream, Warm Crab & Samphire Salad, Tomato Salsa (DF, GF)
- Vegan Burger - Pulled BBQ Jackfruit, Cheese, Chipotle Mayonnaise & Fries (V, Vegan, DF)
- 28 Day Dry-aged 8oz Rump Cap Steak, Chips, Béarnaise or Peppercorn Sauce
(GF – served with Buttered New Potatoes, DF – served with no Sauce)

Puddings

- Warm Chocolate Fondant, Honeycomb Ice Cream
- Crème Brûlée, Shortbread Biscuit (GF)
- Apple Tarte Tatin & Vanilla Ice Cream (V, Vegan, DF)
- Lemon & Blueberry Cheesecake, Blueberry Compote
- Any three cheeses - served ripe & ready with chutney, apple & water biscuits (GF)

Choose from:

Camembert Gillot

Rutland Red (V)

Strathearn

Blanche Goats (V)

Northern Blue (V)