

## **Private Dining Sample menu**

Cured Glenarm salmon, horseradish, toasted crumpet  
Chicken liver parfait, caper, raisin  
Whipped burrata, confit tomato, olive (v)

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Roast fillet of cod, warm tartare sauce  
Braised ox cheek, black garlic, crispy potato, bone marrow crumb  
Roast Seaview Farm chicken, truffle, potato

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Lemon Meringue  
Chocolate, hazelnut, choux  
Duck Egg custard, strawberries, elderflower

£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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