





Our private dining menu is a set feasting menu, where all dishes are served sharing style to the table.

Menu

Wood-fired Flat Bread Sesame Brown Butter

Beetroot Hummus Sumac, Cumin* Y

Halloumi Cranberry Honey, Pistachios, Mint*

Spiced Calamari Fritti Preserved Lemon Aioli*

Buffalo Milk Burrata Figs, Rosemary, Smoked Walnut

BBQ Chicken Thigh Spring Onion Aioli, Garlic Sprouts*

Stonebass Wood-Fired with Nduja, Fennel & Orange Salad*

Baharat Lamb Chops Muhammara, Marinated Feta*

Smoked Miso Aubergine Crispy Onions, Sour Cream

Skillet-Baked Potatoes Herb Cream, Sheep's Cheese*

Smoked Molasses Pumpkin Seeds, Black Garlic, Chilli, Sage*

Desserts

Bitter Chocolate Tart Blackberries, Crème Fraiche, Pistachio

Clementine Panna Cotta Sweet Spices, Granola

Cheese

Whole Wood-fired Tunworth Cheese for Two

Chutney, Croutons (£10 Supplement per person)

60 per person





Full drinks list available on our website