



Private Dining

Soup of the day
Mushroom & tarragon
Leek & potato
Butternut squash, coconut, chilli

Chicken, potato & herb terrine
Cornichons, quince, crisp bread

Beetroot cured cod
Celeriac, watercress, lemon, thyme

Honey glazed duck breast
Butternut, chicory, cavolo nero, port

Pan seared skate wing
Butterbean, artichoke, capers, parsley

Mushroom & spinach wellington
Kale, potato, shallot, sage

Hot chocolate fondant
Malt ice cream, strawberries, toffee

Passionfruit crème brulee
Coconut & lime sorbet, pineapple

Selection of West Country cheeses
Celery, chutney, sourdough crackers

40 per person

Please note: nuts are often used in our kitchens and allergen information can be provided upon request
If you have an allergy or dietary requirements please see a member of the team Please note there is a
discretionary service charge of 12.5%