

## PRIVATE DINING SET MENU

Grilled bread & smoked butter

### To Start

Chancre Crab Crumpet & Grilled Hispi

*or*

Pyrenean Lamb, White Asparagus, Pine Nut & Fennel

*or*

Jersey asparagus, Wild Garlic & Egg Yolk

### Main Course

Ex-Dairy Beef Chop & Hollandaise

*or*

Coal Roasted Day-Boat Fish & Smoked Butter Sauce

*or*

Wood-Fired Mushroom Rice

*\*served with winter tomatoes, wood-roasted greens & duck fat potatoes*

### Dessert

Caramelised Brioche, Vanilla & Sauternes Custard

*or*

Chocolate Marquise, Pedro Ximenez & Buckwheat Ice Cream

*or*

Lemon Posset & Sorrel Granita

**£60 per person.**

**A discretionary 10% service charge will be added to your bill. Please inform us of any allergies.**