

# Private Dining Menus

## *Main Courses*

### **Chicken**

*All our chickens are sourced from the Devonshire red slow growing, free range, high welfare birds.*

Pan-fried chicken breast, chorizo and parsley mash, savoy cabbage, tarragon jus

~~~

Breast of corn-fed chicken rosemary fondant potato, spinach and wild mushroom, with a red wine sauce

### **Fish**

*Our fish has been sourced from the coasts off Britain, seasonal, sustainable and line caught where possible*

Crispy skinned fillet of black bream, confit of tomato, fennel and olive tapenade dressing

~~~

Line caught Cornish Pollack, brandade mash potato, leeks, cockle and bacon dressing

~~~

Fillet of Loch Duart salmon, crushed citrus potatoes, green beans, tomato and chervil butter sauce

~~~

Roasted organic halibut fillet, basil gnocchi, roasted tomato fondue, sauce vierge

### **Beef**

*All our cuts are from British reared beef which are dry-aged for depth and consistently tender*

36 hour braised short rib of beef, parsley mash, Norfolk carrots

Rump steak (8oz)

Rib eye steak (8oz) £2.50 supplement

Sirloin steak (8oz) £3.50 supplement

Fillet steak (8oz) £14.50 supplement

All steaks are served with Dauphinoise gratin, roasted cherry vine tomatoes, rocket and parmesan salad and béarnaise sauce.

**Please Select One Choice for All Guests from the Above Selections**