

PRIVATE DINING MENU

BREAD, OLIVES & NIBBLES

GLUTEN FREE BREAD AVAILABLE

BREAD & HERB OIL (V) (N)	£1.5PP
BREAD & PURPLE BASIL DRESSING (V)(N)	£1.6PP
BREAD & TAPENADE (V)(N)	£1.95PP
BREAD & LEMON & CORIANDER HOUMOUS (V)(N)	£1.95PP
MIXED OLIVES (V) (GF)	£3.95PP
BREAD & OLIVES (G)	£1.95PP

STARTERS

SOUP OF THE DAY (V) (G) (GFO)
£5.5

STOUR VALLEY RABBIT & TARRAGON RILLETTE, SUMMER PICCALILLI, CRUNCHY CROSTINI (G)
£6.5

FRESH CRAB & CRÈME FRAICHE ON CHARRED SOURDOUGH (G)
£7.5

SATAY VEGETABLE SKEWERS, COCONUT, LEMON GRASS & DUKKAH (N)
£7.9

MAINS

8OZ RIB-EYE, SKIN ON CHIPS (REAL ONES), CHERRY TOMATOES & WATERCRESS (G)
£20.9

GARLIC ROSEMARY BUTTER (V) **£1.25**
PEPPERCORN SAUCE (G) **£1.5**

GRILLED SEABASS FILLET, GRATIN POTATO, RICH CRAB BISQUE
£18.9

SLOW COOKED PORK BELLY, SWEET POTATO WEDGES, SLAW & CHORIZO OIL
£15.9

CORN FED SATAY CHICKEN BREAST, CORIANDER QUINOA & BROWN RICE, DUKKAH (GF) (N)
£14.5

PEA & SAFFRON RISOTTO, SHAVED PARMESAN
£11.9
ADD KING PRAWNS & CHORIZO **£5**

SIDES (V)(GF) **£3 EACH**

BABY LEAF, TOMATO & CUCUMBER SALAD (V)

ROCKET, PARMESAN & HERB OIL SALAD (V)

HAND CUT SKIN ON CHIPS (V)

COURGETTE IN BASIL DRESSING(V)

SWEET POTATO FRIES (G)