

## PRIVATE DINING MENU

### BREAD, OLIVES & NIBBLES

GLUTEN FREE BREAD AVAILABLE

BREAD & HERB OIL (V) (N)	<b>£1.5PP</b>
BREAD & PURPLE BASIL DRESSING (V)(N)	<b>£1.6PP</b>
BREAD & TAPENADE (V)(N)	<b>£1.95PP</b>
BREAD & SWEET CHILLI HOUMOUS (V)(N)	<b>£1.95PP</b>
MIXED OLIVES (V) (GF)	<b>£3.95PP</b>
BREAD & OLIVES (G)	<b>£1.95PP</b>

### STARTERS

SOUP OF THE DAY (V) (G) (GF0)

**£5.5**

BAKED GOATS CHEESE ON TOASTED CIABATTA, TAPENADE & SWEET PEPPERS (V) (G)

**£ 6.3**

BEETROOT CURED SALMON, CAPERS & LEMON (GF)

**£6.5**

SEARED "EASTWELL PARK" PIGEON BREAST, CELERIAC REMOULADE, WALNUTS, JUNIPER OIL (N) (GF)

**£6.9**

### MAINS

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

**£20.9**

GARLIC ROSEMARY BUTTER (V) **£1.2**

PEPPERCORN SAUCE (G) **£1.5**

HERB CRUSTED SALMON FILLET, SWEET POTATO WEDGES, SPINACH, CHERRY TOMATOES, PURPLE BASIL DRESSING (G)

**£16.9**

SLOW COOKED PORK BELLY, GRATIN POTATO, BUTTERED KALE, TARRAGON SAUCE (G)

**£15.9**

BUTTERNUT SQUASH & CHICKPEA CURRY, COCONUT RICE, FLAKED ALMONDS (GF) (N) (V)

**£13.9**

KING PRAWNS IN A THAI SWEETCORN & CHILLI BROTH, LIME LEAF, COCONUT RICE (GF)

**£17.9**

### SIDES (V)(GF) **£3 EACH**

BABY LEAF, CHERRY TOMATO & CUCUMBER SALAD

ROCKET, PARMESAN & HERB OIL SALAD

CHIPS (REAL ONES) (G)

SWEET POTATO WEDGES

BUTTERED KALE (GF)

GRATIN POTATO (GF)

**\*Menu choices are subject to changes**