

Private Dining Menu

STARTERS

Smoked Mackerel Pate

Pickled Cucumber, Sourdough

Roasted Cauliflower Soup

Lemon, Almond, Curry Oil

Roasted Parsnip & Harissa Soup

Chestnut Mushrooms, Thyme & Rosemary Focaccia

Seared Tuna Bang Bang & Sesame

Toasted Peanuts & Rice Noodles

MAINS

Mushroom & Ricotta Tortellini

Old Winchester, Mushroom Velouté, Crispy Onions

Berkshire Roasted Chicken

Carrot Puree, Turnip & Potato Pressing, Pickled Turnip, Chicken Jus

Pan-fried Sea Trout

Samphire, Peas, Cockles, Mussels, Butter Sauce

Tamarind Pork Chop

Hispi Cabbage, Buttery Mash, Mushrooms, Plum Sauce

PUDDINGS

Bombolini

Warm Italian Nutella Doughnuts

Lemon Posset

Oat Crumble, Fruit Compote

Passionfruit Tart

Coconut Ice Cream

Dark Chocolate “Nemesis” Tort

Raspberry Sorbet & Caramel Popcorn