

## PRIVATE TASTING MENU

5 COURSES £85.00 PER PERSON INCLUDING TEA, COFFEE &amp; PETIT FOURS

Additional cheese course + £10.00 per person. To be taken by the entire table. Vegetarian alternatives can be accommodated.

We are able to cater for groups of up to 20 in private dining areas with a 5 course tasting menu.

This menu is very seasonal and is perfect for celebrating special occasions.

Please ask a member of the sales team to receive our latest menu. Please see below a sample of a tasting menu.

Cauliflower &amp; Caper Soup (Su, M, G)

Crushed cauliflower, Sharrock's crouton

Teriyaki Salmon Tartar (M, F, Su, So)

Wasabi mayonnaise, filo crisp, crème fraiche, caviar

Seared Fillet of Stone Bass (M, F, Mol, Su, Cr, G, Ce)

Wilted spinach, lime Anna potatoes, tomato, red onion and grape salsa, red wine butter sauce

Beef Fillet (M, Su, Ce, E, G, F)

Black truffle mash, café au lait, wild mushroom gratin, black winter truffle

Bitter Chocolate Marquise (M, E, G, So)

Mulled port blackberries, Morello chocolate ripple

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.