



## **SAMPLE PRIVATE DINING MENU**

Olives £5  
Bread & Butter £6  
Salame Delicato £12  
Coppa £16  
Choux Bun, Chicken Liver Parfait, Tokaji Jelly & Walnut £5 each  
Giardiniera Pickles £6

Sardines & Nduja Butter £16  
Pig's Head & Smoked Eel Terrine, Prune Ketchup £16  
Yellow Peaches, Carosello Cucumber & Ajo Blanco £16

Sea Bream, Girolles, Sweetcorn & Tarragon £35  
Veal Chop & Creamed Spinach £38  
Pied de Mouton & Parmesan Risotto £30  
Roast Chicken, Morels & Vin Jaune, Riz au Pilaf £90 for 2/3

Roast Potatoes / Side Salad £6 each

Plum & Almond Tart £12  
Chocolate Cremeux, Cherries & Hazelnuts £12

Cheese Plate £16  
Chabichou du Poitou, Lincolnshire Poacher, Fourme d'Ambert

**Gift vouchers available**

**Noble Rot Magazine Issue 38 £12**

**Who's Afraid of Romanée-Conti: A Shortcut to Drinking Great Wines by Dan Keeling £30**

**12.5% Discretionary Service Charge will be added to your bill**

**We add an optional £1 to every bill to raise money for The Springboard Charity**

**Game may contain shot. Allergen information is available on request.**