

PRIVATE *dining*

up to 25 guests



APERITIFS & WINE

Add Seasonal Cobbler 11 - Rhubarbarella 12.5 - Moët & Chandon Brut 18

Hand-picked selection of wines from 24 per guest

SNACKS

SELECT 3 FOR THE TABLE

Cheese Dough Bites with Chilli and Herb Butter *v, ngc*
Crispy Pork Belly with Charred Apple Purée and Popcorn *ngc*
Split Pea Chips and Minted Pea Mayo *vg, ngc*
Basil & Chilli-Infused Aubergine *vg, ngc*
Smoked Anchovy Bites with Quince Puree and Crunchy Sourdough

BREAD

Lovingly Artisan Sourdough served with Homemade Butters
& Extra Virgin Rapeseed Oil & Vinegar *v/vg*

SHARING SMALL PLATES

SELECT 3 FOR THE TABLE

Beef Croquettes, Parsley Garlic Mayo, Pickled Red Onions
Cider Cured Salmon, Green Apple & Grape Slaw, Frozen Grapes *ngc*
Crab & Smoked Haddock Crumpet, Mace Hollandaise
Oyster Mushrooms, Cannellini Bean Puree, Smoked Chillies *vg, ngc*
Duck Rillettes, Sour Cherry Molasses, Crispy Duck Skin *ngc*
Artichoke Escabeche, Carrot & Onion Seed Salad *vg, ngc*

V VEGETARIAN VG VEGAN NGC NON GLUTEN CONTAINING

FULL ALLERGEN INFORMATION AVAILABLE ON REQUEST.

A DISCRETIONARY 5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

PRIVATE *dining*



LARGE PLATES

SELECT ONE PER GUEST

Pan-Seared Salmon with Seasonal Greens, Pea & Shallot Ravioli

Breast of Lamb, Crushed New Potatoes, Courgette & Wild Garlic

Roasted Courgettes, mint dressing *ngc*

Pan-Roasted Chicken, Champ, Tenderstem Broccoli,

Cream sauce & Black Garlic Purée *ngc*

Spiced Aubergine, Black Lentil Stew, Carrot & Onion Seed Fritter,

Candy Pickled Onions, Radish *vg, ngc*

Spinach Dumplings with Summer Vegetable Broth, Baby Onions *v*

SIDES

SHARING FOR THE TABLE

Crushed New Potatoes *vg, ngc*

Heritage Tomato & Chive Salad *vg, ngc*

Chips with Thyme & Vinegar Salt *vg, ngc*

Sautéed Courgettes, Peas, Garlic, Baby Onions *vg, ngc*

DESSERTS

SELECT ONE PER GUEST

Sticky Toffee Tart with Clotted Cream Ice Cream *v*

Chocolate Beetroot Cake, Berries, Raspberry Sorbet *vg, ngc*

Apple Tart Tatin, Vanilla Ice Cream *v*

Strawberry & Black Pepper Cheesecake, White Chocolate *v, ngc*

Add Courtyard Dairy Cheese Plate +15 per guest *v*

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DINNER *menu*

STARTERS

Smoked Chalk Farm Trout beetroot & horseradish relish

Confit Duck Leg Salad mustard leaf, pickled celeriac,
cherry molasses, duck fat croutons

Smoked Candy Beetroot chicory, Leeds Blue, walnut vinaigrette (V) (NGC) (VGO)

Roast Jerusalem Artichoke & caramelised onion tarte fine,
almond cream, mustard leaf (V) (VGO)

Celeriac soup, smoked pickled apple (V) (NGC) (VGO)

MAINS

♥ **Braised Longhorn beef**, crispy potato, roast onion,
buttered greens, red wine sauce (NGC)

Roast free-range chicken, smoked Marfona potato puree,
grilled purple sprouting broccoli, roasting juices (NGC)

Sustainably sourced fish, saffron potatoes,
sea vegetables & chervil broth (NGC)

Roast beetroot hotpot, Old Winchester cheese,
pickled red cabbage, seasonal greens (V) (NGC) (VGO)

Herb marinated cauliflower steak, bubble & squeak, green sauce (VG)

DESSERTS

Flourless chocolate cake, toasted fennel cream (V) (NGC)

Treacle tart with lemon jelly, Earl Grey parfait (V)

Chocolate pot, cardamom cream, ginger biscuit (NGC) (VG)

Apple & bramble fool, oat crumble (NGC) (VG)

Pavlova, seasonal fruit, elderflower cream, black pepper meringue

TEA / COFFEE

We work with local and environmentally conscious partners, Blossom
Coffee Roasters & Brew Tea Co, to reduce our environmental impact
and serve delicious hot drinks.

(V) Vegetarian (VG) Vegan (VGO) Vegan Option (NGC) No Gluten-containing ingredients
Full allergen information available on request

SIGNATURE *dinner menu*



STARTERS

- Beef carpaccio**, gentleman's relish, chicory (NGC)
Porchetta and chorizo terrine, spring onion mayonnaise,
watercress & crackling (NGC)
Chicken liver parfait, parsnip kimchi, grilled brioche
Jerusalem artichoke soup, leek & truffle (NGC) (VG)
Roast beetroot, Sussex Slipcote cheese & truffle salad (VGO) (V) (NGC)
Native lobster & celeriac cocktail,
rhubarb & grilled lettuce £8 supplement (NGC)

MAINS

- Herdwick lamb pie**, with slow smoked leg, cavolo nero,
mint sauce, roasting juices
Salt aged duck, confit leg & beetroot parcel, parsnip purée, star anise (NGC)
Poached Lemon Sole, braised salsify, mussel broth (NGC)
Locally grown shiitake mushroom & Savoy cabbage Wellington,
onion purée and red wine sauce (VG)
Celeriac, leek & Wiltshire truffle butter pie, cavolo nero,
red wine sauce (NGC) (V)
Roast beef sirloin, braised beef & potato rosti,
herb dumpling & buttered greens
Roast beef fillet, braised beef & potato rosti,
herb dumplings & greens £10 supplement

DESSERTS

- Quince & Fiesta apple tarte tatin**, bay semifreddo (VGO) (V)
70% chocolate & Griottine cherry parfait, cocoa nib crisps
Toasted white chocolate & malt whisky ganache, dark chocolate sphere,
toasted flapjack, berry sorbet (NGC) (V)
Plum frangipane tart, lemon thyme & buttermilk sorbet (V)
Courtyard Dairy cheese plate, homemade crackers and chutney

TEA / COFFEE

Freshly brewed Tea and Coffee

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