

PRIVATE DINING MENU

Snacks

Bread and cultured butter

Crispy Cacklebean egg, charred and pickled
asparagus, truffled manchego and a hazelnut
dressing

(Truffle supplement £15)
(125ml Laurent Perrier)

Hand dived scallop, pickled samphire, sea herbs
finished with jamon butter

(Oscietra caviar supplement £20)
(125ml Sancerre La Croix du Roy, Crochet)

Japanese A5 Wagyu beef, confit pink fir apple
potato, wilted chard, glazed maitake, mushroom
ketchup

(seared foie gras supplement £20)
(125ml Chateau Batailley, Pauillac)

Vanilla milk mousse, banana, rum and peanut
(Clarified Banana Colada)

Rhubarb mille feuille with caramelised white
chocolate mousse

(Chateau Petit Verdrines, Sauternes)

Petit fours

Food £150 per person

Drinks £90 per Person

Allergen information available on request
Please note a discretionary 12.5% service charge will be added to your bill



PRIVATE MEMBERS' CLUB