



P R I V A T E  
D I N I N G

-- 65PP

F O R   T H E   T A B L E

GORDAL OLIVES

COMPANY BAKERY SOURDOUGH  
*Edinburgh cultured butter, Blackthorn sea salt*

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S T A R T E R S

BURRATA

*Isle of White tomatoes, chargrilled focaccia*

CHICKEN & HAM HOCK TERRINE

*picallili, grilled brioche*

HEIRLOOM BEETROOT

*pear, pickled mustard seeds*

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M A I N S

ROAST STUFFED CHICKEN BREAST

*asparagus, broad beans, morels*

COD ROYALE

*salt cod beignet, rainbow chard, sea herbs*

SPRING RISOTTO

*peas, broad beans, wild garlic*

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D E S S E R T S

COCONUT AND PINEAPPLE DELICE *banana and passion fruit sorbet*

CHOCOLATE & RASPBERRY MOUSSE

CARAMEL & MADEIRA CUSTARD TART *hazelnut praline*

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A D D I T I O N S

SPRING SALAD

*sherry vinaigrette, anchovy, Grana Padano -- 6*

KOFFMAN FRIES

*Blackthorn sea salt, rosemary -- 6*

SEASONAL GREENS -- 6

JERSEY ROYALS *mint butter -- 12*

*All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill. Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu. Please note, not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. All fish, tea & coffee is locally or sustainably sourced.*