

RESTAURANT ^{AT} POWDERMILLS



PRIVATE DINING MENU FEASTING £80

This menu is available for groups of 11 or more and is served to share. Choose whole sea bass, côte de boeuf, or both. Vegan diners will be served an individually plated main and dessert prepared with the same care and attention as the sharing dishes. A £250 deposit is required for all private dining bookings. Please inform us of any dietary requirements in advance by emailing reservations@staycrafted.com once your table is booked.

PWDR

SNACKS

Soda bread, rosemary & leek butter (v)

STARTERS

Leeks vinaigrette (vg)

Celeriac, mussels, chardonnay butter sauce, sorrel

Raw beef, fried potato, chicken skin

MAINS

Cavolo nero, cavatelli, walnuts (vg)

Whole sea bass, chive beurre blanc, soft herbs

Côte de boeuf, Cafe de Paris butter, jus

SIDES

Triple cooked chips (vg)

Winter salad (vg)

DESSERT

Dark chocolate mousse, burnt orange (vg)

Caramel, orange and rhubarb rice pudding

Much of what you'll eat with us is grown here at our growing plot where Lucy, our Head Grower, leads the charge nurturing seasonal vegetables, herbs and flowers. Our goal is to reach 75% British provenance across our menus, particularly celebrating the best of what's grown, raised and made near.

A discretionary 12.5% service charge will be added to your bill.

If you have any allergies or intolerances, please let us know when ordering.