

# PRIVATE DINING BREAKFAST SET MENU

## BREAKFAST

*£25 per person*

Selection of Homemade Pastries

Fresh Fruit Skewer

Filter Coffee or a Selection of Teas

Glass of Fresh Juice

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*Please choose form one of the following*

Bacon or Sausage Breakfast Sandwich

*or*

Eggs Benedict,

Cacklebean eggs, parma ham

*or*

Crushed Avocado & Poached Egg on Toast

chilli, mixed seeds, cashew nuts

*or*

Full English Breakfast (£4 supplement)

two fried eggs, bacon, sausage, grilled tomato, Portobello mushroom,  
baked beans, black pudding, toast

*or*

Vegetarian Breakfast (£2 supplement)

Crushed avocado, two poached eggs, crispy feta cheese, tomato,  
mushroom, beans, toasted muffin

*We will require a pre order for parties over 10 guests*

## BREAKFAST MINIATURES

*Perfect for your guests to share*

*Choice of 4, £10 per person*

*Choice of 6, £14 per person*

*Choice of 8, £18 per person*

## SWEET

Fresh Fruit Skewer

Granola, Greek Yoghurt & Honey

Mini Berry Pancake, maple syrup

## SAVOURY

Mini Bacon & Scrambled Egg Muffin

Mini Sausage Sandwich

Black Pudding on toast

Scottish Oak Smoked Salmon Bagel Bite

Scrambled Egg, Tomato & Watercress Muffin

Tomato & Cheese Croissant

Crushed Avocado on toast

## DRINKS

Glass of Champagne Moët Et Chandon' Brut Imperial £12.5

Bloody Mary £10 • Virgin Mary £4.5

# CANAPES & SHARING BOARDS

## PRE-LUNCH / DINNER CANAPES

Choice of 4, £8 per person / Choice of 6, £10 per person

### COLD

Chicken Liver & Foie Gras Parfait  
brioche, chutney, cornichons

Cured Salmon  
soda bread

Homemade Ricotta  
dried herbs, balsamic

### WARM

7 hour Lamb Croquette  
Mushroom & Gruyere Tarts  
Basil Muffin  
mascarpone & sundried tomatoes

## SHARING PLATES

Meat & Fish Sharing Board £35

Cheese Straws £16

Vegetarian Tarts £12.5

Big Chips £9  
parmesan & truffle mayonnaise

Cheeseboard £20  
seasonal chutney, biscuits

## SUBSTANTIAL CANAPES

Choice of 4, £10 per person / Choice of 6, £15 per person  
Choice of 8, £19 per person

### COLD

Steak Tartare  
sourdough toast

Chicken Liver & Foie Gras Parfait  
brioche, chutney, cornichons

Cured Salmon  
soda bread

Homemade Ricotta  
dried herbs, balsamic

### WARM

Mini Cheese Burgers

7 Hour Lamb Croquettes

Spicy Devonshire Crab Cake  
cucumber & quinoa salsa

Goujons of Sole  
tartare sauce

Basil Muffin  
mascarpone & sundried tomatoes

### SWEET

Pistachio Madeleine

Mini Berry Brulee

Burnt Lemon Tarts

Mini Chocolate Brownie

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## PRIVATE DINING LUNCH MENU

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*3 Courses £25.00 per person*

Stracciatella (v)  
pepper puree, dried peppers, rocket

House Cured Beef Bresaola  
sorrel & walnut pesto, dried tomatoes, parmesan

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Roast Cornish Hake  
shitake mushroom puree, mushroom broth, tenderstem broccoli

Chicken Schnitzel  
cherry tomato, aubergine, coriander

Courgette & Dukkah Salad (v)  
cashew mayo, chickpea arancini, pistachios

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Eton Mess  
crème Chantilly, strawberries

Milk Chocolate & Peanut Butter Parfait  
crunchy peanut butter parfait, ganache, peanut butter brittle

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Coffee or Tea

**SIDES** all £4 : Triple Cooked Chips (add truffle £1), Skin On French Fries, Cornish Mid Potatoes, Green Beans & shallots

# PRIVATE DINING LUNCH & DINNER MENUS

## MENU 1 £45

### STARTERS

Chicken Liver & Foie Gras Parfait  
savoury nut granola, fruit puree, toast

Beet Cured Salmon  
beet yoghurt, soda bread

Stracciatella  
pepper puree, dried peppers, rocket (v)

### MAINS

Chicken Schnitzel  
cherry tomato, aubergine, coriander

Roast Cornish Hake  
shitake mushroom puree, mushroom broth,  
tender stem broccoli

Courgette & Dukkah Salad (v)  
cashew mayo, chickpea arancini, pistachios

### DESSERTS

Eton Mess  
crème Chantilly, strawberries

Gooseberry Fool  
gooseberry compote, honey madeleines  
Milk Chocolate & Peanut Butter Parfait  
ganache, peanut butter brittle

## MENU 2 £55

### STARTERS

House Cured Beef Bresaola  
sorrel & walnut pesto, dried tomatoes,  
parmesan

Spicy Devonshire Crab Cake  
cucumber & quinoa salsa

Lentil Croquettes  
tomato salsa (v)

### MAINS

225g Txuleta Galician Beef Sirloin Steak  
triple cooked chips, onion tart, pepper sauce

Chargrilled Cornish Turbot  
seasonal vegetables, from our  
West Sussex Farm

Spring Pea Risotto  
garlic puree, broad beans, mint oil (v)

### DESSERTS

Sablé Biscuits  
Roughways farm raspberries, raspberry  
sorbet, vanilla cream

Summer Sundae  
peaches, strawberries, jelly

British Cheese Board  
chutney, crackers

**SHARING SIDES ALL £4.5:** Skinny Fries • Cornish Mid Potatoes • Green Beans with shallots • Green Salad • Macaroni Cheese

**BRITISH CHEESES:** In place of dessert, £5 supplement / Additional Course £15

*All of our dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present. If you have any allergen enquiries, please ask a member of our team. (v) Please note parmesan can be removed on request*

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## SHARING MENU

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*Served family style in large sharing plates*  
£55 per person

### STARTERS

Meat & Fish Sharing Board  
foie gras parfait, parma ham, duck,  
salami, crab cake, cured salmon

### MAINS

Cumbrian Chateaubriand  
béarnaise & peppercorn sauce, triple cooked chips  
and  
Seasonal Market Fish  
green beans, new potatoes

### PUDDINGS

Chocolate & Peanut Butter Fondant  
Vanilla ice cream  
  
Seasonal Eton Mess

### VEGETARIAN OPTIONS

Vegetarian options are available upon request  
– prices may vary & portions will be served individually  
rather than sharing style

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## AFTERNOON TEA

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*Regular Afternoon Tea £20 per person*

*To include a Glass of Champagne Moet Et Chandon' Brut Imperial £32.5 per person*

Includes a choice of tea or coffee

Selection of freshly prepared Sandwiches

Smoked Salmon, crème fraiche

Roast Beef, horseradish cream

Cucumber, cream cheese, mint

Selection of freshly baked, Homemade Cakes & Scones