

The 10 Cases

Private Dining

Serptember 2017

£40 - 3 Courses

Smoked Trout, Endive, Lemon Vinaigrette
Duck, Pear, Walnut & Watercress Salad
Beetroot, Leek, Goat's Cheese, Pomegranate, Pumpkin Seeds

Pollock, Mussels, Salt Baked Turnip, Mangetout
Venison Sausages, Chestnuts, Lardo, Puy Lentils, Spring Onions
Barley Risotto, Wild Mushrooms, Squash, Mascarpone

Fig & Honeycomb Panna Cotta
Corn Muffin, Lavender Custard, Damson
Triple Chocolate Cake

Inclusive of filtered still & sparkling water & bread
10% Discretionary Service Charge will be added to the final bill