

# *Private Dining*

## *Sample Menu*

### *Starters*

**Fig, Brie & Rocket Tarlet (V)**

Micro Salad, Basil Pesto & Aged Balsamic

**Crab Risotto**

Parmesan Beignet & Pea Shoots

**NB Gin Ceviche Scallops**

Cucumber, Yuzu curd

**Chicken Liver Parfait**

Truffle Honey, Homemade Savoury Granola, Sauternes Jelly & Pickled Grapes

**Braised Ballencrieff Rare Breed Pigs Cheek**

Sweetcorn, Chorizo Crumb & Oil

**Butternut Squash Veloute**

Crispy Chicken Wing, Thyme Oil, Roasted Hazelnut & Poached Apple

**Handmade North Berwick Lobster Raviolo**

(Supplement £5.95 per person)

Lobster Bisque, Shellfish Oil

### *Main Courses*

**Spiced Cod Fillet**

Cauliflower Purée, Mango, Crab Croquette

**Gressingham Duck Breast**

Fondant Potato, Celeriac Puree, Confit Duck Leg & Five Spice Jus

**Braised Beef Cheek**

Creamed Potato, White Onion Purée, Pancetta Crumb & Caramelised Shallot

**Pan Roasted Venison Loin**

Pancetta Potato Pave, Parsnip Purée, Venison Suet Pudding, Blackberry Jus

**Lamb Rump**

Provençale Vegetables, Dauphinoise Potato

**Cous Cous & Chickpea Stuffed Butternut Squash (Vegan)**

Crispy Polenta, Tomato, Basil

**Lewis & Clarke Beef Fillet Wellington**

(Supplement £10 per person)

Truffle Mash, Baby Vegetables, Red Wine Jus

*Desserts*

**Dark Chocolate Pave**

Caramelised Popcorn, Popcorn Ice Cream & Peanut Butter Mousse

**Orange & Cardamom Crème Brûlée**

Pistachio Shortbread Biscuit

**White Chocolate Cheesecake**

Blackcurrant Sorbet & Chocolate Soil

**NB Gin & Tonic Cheesecake**

Yuzu Curd, Lime Marshmallow

**Dark Chocolate Fondant**

Salted Caramel & Pecan Nut Ice Cream, Caramelised Banana

**Lewis & Clarke Sherry Trifle**

Vanilla Ice Cream

**Lewis & Clarke Eton Mess (Vegan Option Available)**

White Chocolate, Lemon, Passion Fruit