



## PRIVATE DINING ROOM MENU

### STARTERS

#### SOUP OF THE DAY

##### CLASSIC PRAWN COCKTAIL

Paprika Marie Rose, Crisp Baby Gem Lettuce, Confit Tomato & Pickled Cucumber

##### MRS BELL'S BLUE CHEESE FRITTERS

Waldorf Salad, Apple Purée (V)

##### PRESSED GAME BIRD TERRINE

Cumberland Jelly, Parsnip Crips

##### TWICE BAKED CHEDDAR & SPINACH SOUFFLÉ

Roast Beets, Pear & Lentil Dressing (V)

### MAIN COURSES

##### PAN FRIED SEA BREAM

Fennel & Lemon Risotto, Marinated Courgettes

##### WILD MUSHROOM & YORKSHIRE FETTLE PANCAKES

Rosemary Breadcrumbs, House Salad (V)

##### ROAST BREAST OF CHICKEN & BRAISED LEG

Creamed Potato, Pancetta & Baby Vegetables

##### BRAISED VENISON HAUNCH

Parsnip Purée, Wilted Kale, Parsnip Crips & Juniper Jus

##### 100Z GRAND RESERVE RUMP STEAK

Chunky Chips, Field Mushroom, Confit Tomato, Dressed Salad  
Peppercorn Sauce

### PUDDINGS

##### PEANUT & CARAMEL TART

Salted Caramel Ice Cream

##### BLACK FOREST SUNDAE

Chocolate Mousse, Cherry Compote, Brownie & Cream

##### STICKY TOFFEE PUDDING

Butterscotch Sauce & Cinder Toffee Ice Cream

##### WARM CARROT CAKE

Cream Cheese Ice Cream, Carrot Relish, Walnut Brittle

##### TRIO OF SORBET

Raspberry, Mango & Lemon

#### £29.95 FOR 3 COURSES

All our food is prepared to order so we strive to satisfy all dietary requirements.  
If you require information about any ingredients or allergens in our dishes, please ask a member of our team.  
A discretionary 10% service charge will be added to all tables of 8 or more.