Private Rooms
Hush

Menu A

£45.00 *for one choice of each course*
£50.00 *for a selection of two choices of each course*
£55.00 *for a selection of three choices for each course*

Tortano Sourdough Bread with Nocellara del Belice Olives

*

Spring Pea Soup with Welsh Rarebit Crouton
or
Rare Tuna Salad with Soy and Ginger Dressing
or
Mixed Beetroot with Rag Stones Goat's Cheese and Ruby Chard

*

Organic Salmon Fishcake with Tomato and Caper Sauce
or
Corn-Fed Chicken Breast with Mushroom Stuffing and Spring Vegetables
Or
Artichoke Ravioli with Wild Rocket Salad

Served with Green Herb Salad
and Crushed Potatoes with Pea Pesto

*

Sticky Toffee Pudding with Crème Fraîche
or
Champagne Jelly with Mixed Berries
or
Crème Brûlée with Raspberries

*

Tea or Coffee

For groups of up to 20 people, Aspen Fries available as a supplement at £2.00 per person

Selection of Neal's Yard cheeses with Orkney oat cakes and fig chutney available on request at £7.50 per portion available for all menus.

For all sit down lunch or dinner functions of 18 or under, guests can choose on the day. For parties above 18, we will ask you to pre-order dishes for each guest.

Private Rooms
Hush

Menu B

£55.00 *for one choice of each course*
£60.00 *for a selection of two choices of each course*
£65.00 *for a selection of three choices for each course*

Tortano Sourdough Bread with Nocellara del Belice Olives

*

Buffalo Mozzarella with Secrett's Farm Tomatoes
or
Dressed Dorset Crab and Avocado Salad with Purple Mizuna
or
Caramelised Onion Tart with Colston Basset Stilton

*

Fillet of Cod with Asparagus and Lemon Thyme Butter
or
Scottish Rib-Eye Steak with Vine Tomatoes and Béarnaise Sauce
(cooked medium)
or
Spring Pea and Broad Bean Risotto with Pecorino

Served with Lettuce Heart and Wild Herb Salad
and Sautéed Potatoes

*
Mars Bar Cheesecake with Praline Ice Cream
or
Glazed Lemon Tart
or
Warm Valhrona Chocolate Pot

*
Tea or Coffee

For groups of up to 20 people, Aspen Fries available as a supplement at £2.00 per person

Selection of Neal's Yard cheeses with Orkney oat cakes and fig chutney available on request at £7.50 per portion available for all menus.

For all sit down lunch or dinner functions of 18 or under, guests can choose on the day.
For parties above 18, we will ask you to pre-order dishes for each guest.

Canapés List

Please select up to 5 canapés from the list. Prices are set per item.

Fish
Forman's London Cure Smoked Salmon Crostini £2.00
Dressed Dorset Crab on Toast £2.50

Meat and Poultry
Chicken Cigars with Almond and Cinnamon £2.50
Duck Spring Rolls with Plum Sauce £2.50
Mini Yorkshire Pudding with Grilled Beef Fillet and Horseradish £3.50

Vegetarian
Wild Mushroom Arancini with Truffle Mayonnaise £2.00
Mini Welsh Rarebit £1.50
Filo Tartlets with Wild Mushrooms and Thyme £2.50

Dessert
Chocolate Brownie £1.50
Mini Lemon Tart £1.50
Mini Valhrona Hot Chocolate Pot £2.00

Substantial Canapés at £4.50 each

Mini Hamburger with Wild Rocket, Gherkin and Ketchup
Almond Coated Chicken Goujons with Aioli
Saffron Risotto
Rare Tuna Salad with Soy and Ginger Dressing
Lemon Sole Goujons and Tartare Sauce
Macaroni Cheese with Crispy Bacon