

TOWN

PRIVATE DINING

Veal Shin Dinner

£120

Fried Sage Leaves
heather honey, chilli

100-Acre Radishes
Hodmedod miso

Gilda
anchovy, fennel, guindilla

Potato Sourdough
Town House gravy

Wine-Cured Wildfarmed Beef
broad beans, asparagus, Chevin

Cornish Cod Crudo
black crimee tomato, Todoli grapefruit, basil

Charred Baby Gem
peas, Spenwood

Slow-cooked Veal Shin
Chianti, tomato, anchovy

Beef Fat Pink Fir Potatoes

Carrots, Smoked Almonds, Dill

Buttermilk Pudding
triple cream

TOWN

PRIVATE DINING

Bouillabaisse Dinner

£180

Crudité
Tapenade

Fried Sage Leaves
heather honey, chilli

Panisse



Wine-Cured Wildfarmed Beef

broad beans, asparagus, Chevin

Cornish Cod Crudo

black crimee tomato, Todoli grapefruit, basil

Pissaladière



Bouillabaisse

lobster, red mullet, seabass, mussels,
clams, potato, rouille, crouton



Apple Tarte Tatin

gingerbread ice-cream

TOWN

PRIVATE DINING

Lobster & T-Bone Dinner

£250

Fried Sage Leaves
heather honey, chilli

100-Acre Radishes
Hodmedod miso

Gilda
anchovy, fennel, guindilla

Potato Sourdough
Town House gravy

Wine-Cured Wildfarmed Beef
broad beans, asparagus, Chevin

Cornish Cod Crudo
black crimee tomato, Todoli grapefruit, basil

Charred Baby Gem
peas, Spenwood

Isle of Mull Scallop
smoked chilli butter

Lobster
XO sauce

T-bone steak
green sauce and Town House gravy

Beef Fat Pink Fir Potatoes

Spring Leaf Salad

Tomato & Elderflower Salad

Morello Cherry Clafoutis
triple cream

TOWN

PRIVATE DINING