

# TOWN

PRIVATE DINING

## PORCHETTA MENU

£95

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

OR

Cornish Cod Crudo  
black crimee tomato, Todoli grapefruit, basil

---

## ROASTED PORCHETTA

roasted loquat, hot mustard

Beef Fat Pink Fir Potatoes

Spring Leaf Salad

---

Buttermilk Pudding  
strawberries, brandy snap

# TOWN

## PRIVATE DINING

### Sirloin or Fish

£125

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

OR

Cornish Cod Crudo  
black crimee tomato, Todoli grapefruit, basil

---

Roasted Sirloin  
green sauce and Town House gravy

OR

Day Boat Fish  
courgette

Beef Fat Pink Fir Potatoes

Spring Leaf Salad

Carrots, Smoked Almonds, Dill

---

Dark Chocolate Cream  
Cru Virunga, yoghurt sorbet, sweet cherry vinegar

# TOWN

## PRIVATE DINING

### Fillet & Scallop

£150

Fried Sage Leaves  
heather honey, chilli

100-Acre Radishes  
Hodmedod miso

Gilda  
anchovy, fennel, guindilla

Potato Sourdough  
Town House gravy

---

White Asparagus  
cacio e pepe

---

Isle of Mull Scallop  
Town XO, shiso

---

Roasted Beef Fillet  
green sauce and Town House gravy

OR

Day Boat Fish  
courgette

Beef Fat Pink Fir Potatoes

Spring Leaf Salad

Carrots, Smoked Almonds, Dill

---

Dark Chocolate Cream  
Cru Virunga, yoghurt sorbet, sweet cherry vinegar

# TOWN

PRIVATE DINING