

TOWN

PRIVATE DINING

£85

Fried Sage Leaves
heather honey, chilli

Gilda
anchovy, fennel, guindilla

100-Acre Radishes
Hodmedod miso

Wine-Cured
Wildfarmed Beef
broad beans, asparagus,
Chevin

or

Charred Baby Gem
Spenwood, Peas

or

Cornish Cod Crudo
grilled peach,
aguachile,
barattiere cucumber

Isle of Mull Scallop, Town XO, Shiso +14pp

Roasted Porchetta
roasted apricot,
hot mustard

or

Day Boat Fish
courgette

or

Chargrilled Hispi
pickles, seeds &
Hodmedod lentils

Beef Fat Pink Fir Potatoes & Spring Leaf Salad

Buttermilk Pudding
strawberries, brandy snap

or

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

Apple Tarte Tatin + 22^{ea}

British & Irish Cheeses + 18^{ea}

TOWN

PRIVATE DINING

£125

Fried Sage Leaves
heather honey,
chilli

Gilda
anchovy,
fennel, guindilla

100-Acre
Radishes
Hodmedod miso

Potato
Sourdough
Town House gravy

Wine-Cured
Wildfarmed Beef
broad beans, asparagus,
Chevin

or

Charred Baby Gem
Spenwood, Peas

or

Cornish Cod Crudo
grilled peach,
aguachile,
barattiere cucumber

Isle of Mull Scallop, Town XO, Shiso +14pp

Roasted Sirloin
green sauce & Town
House Gravy

or

Day Boat Fish
courgette

or

Chargrilled Hispi
pickles, seeds &
Hodmedod lentils

Beef Fat Pink Fir Potatoes, Carrots, smoked almonds & dill & Spring Leaf Salad

Buttermilk Pudding
strawberries, brandy snap

or

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

Apple Tarte Tatin + 22^{ea}

British & Irish Cheeses + 18^{ea}

TOWN

PRIVATE DINING

£150

Fried Sage Leaves
heather honey,
chilli

Gilda
anchovy,
fennel, guindilla

100-Acre
Radishes
Hodmedod miso

Potato
Sourdough
Town House gravy

Wine-Cured
Wildfarmed Beef
broad beans, asparagus,
Chevin

or

Piattone Beans
sheep's ricotta, Vesuvio
tomato, basil

or

Cornish Cod Crudo
grilled peach,
aguachile,
barattiere cucumber

Isle of Mull Scallop, Town XO, Shiso

Roasted Beef Fillet
green sauce & Town
House Gravy

or

Day Boat Fish
courgette

or

Chargrilled Hispi
pickles, seeds &
Hodmedod lentils

Beef Fat Pink Fir Potatoes, Carrots, smoked almonds & dill & Spring Leaf Salad

Buttermilk Pudding
strawberries, brandy snap

or

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

Apple Tarte Tatin + 22^{ea}

British & Irish Cheeses + 18^{ea}

TOWN

PRIVATE DINING