

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
grilled peach, aguachile, barattiere cucumber

Charred Baby Gem
peas, Spenwood

Slow-cooked Veal Shin
Chardonnay, tomato, anchovy

Beef Fat Pink Fir Potatoes

Carrots, Smoked Almonds, Dill

Buttermilk Pudding
strawberries, brandy snap

Apple Tarte Tatin + 22 ea

British & Irish Cheeses + 18 ea

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
grilled peach, aguachile, barattiere cucumber

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

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