

B I S T R O T H E Q U E

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MENUS  
PRIVATE DINING ROOM





## MENUS

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### OPTION 1

£39 per person

Pick 1 dish per course

### OPTION 2

£39 per person

Pick 2 starters (to share),  
1 main and 2 puddings  
(to share)

### OPTION 3

£45 per person

Pick 2 dishes per course, for your g  
uests to order from at your event  
(max 50 guests)

### OPTION 4

£50 per person

Pick 3 dishes per course  
(max 40 guests)

## ADD ONS

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### ON ARRIVAL

+ CHAMPAGNE  
£15 per person

+ TRUFFLE COMTE  
GOUGÈRES  
£3 · 5 per person

+ OYSTERS  
£6 per person

+ ANCHOVY  
& PARMESAN  
CHEESE STRAWS  
£3 per person

### SIDES

£5 per person  
Pick 2 dishes

Gem salad

Buttered hispi  
cabbage

New potatoes,  
butter, parsley

### AFTERS

+ COFFEE & TEA  
£2 per person

+ ESPRESSO  
MARTINIS  
£9 · 5 per person

Please find dishes  
on the following page

## DISHES



### STARTERS

Cured trout, sweet mayonnaise, pickles, seaweed, jersey royal crisps

Steak tartare

Breaded squash, smoked hollandaise, pine nuts, radicchio

Chargrilled kohlrabi, sesame mayonnaise

### MAINS

Chicken, confit garlic, rocket

Roast cod, pickles & gundilia pepper emulsion

Leek pie, wild mushrooms, white truffle oil

Salmon, dill sauce

Salt baked beetroot, almond cream, smoked almonds, confit garlic

Breaded lamb, anchovies, watercress

Beef rump heart, wild garlic, smoked marrow, dripping crumb (£20 supplement, max 30 guests, pre-order only)

### PUDDINGS

Pannacotta, poached rhubarb, shortbread

Crème brûlée

Chocolate fondant, salted peanut praline, Chantilly cream

Cheese plate (£4 supplement)