

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

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MENUS
PRIVATE DINING ROOM





MENUS

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

ON ARRIVAL

+ CHAMPAGNE
£15 per person

+ GOUGÈRES
£3 per person

+ OYSTERS
£5 per person

+ CHEESE STRAWS
£2.50 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, remoulade, crispy capers

Steak tartare

Breaded squash, smoked hollandaise, pine nuts, radicchio

Chargrilled kohlrabi, sesame mayonnaise

MAINS

Chicken, confit garlic, rocket

Cod, romesco sauce

Leek pie, wild mushrooms, camembert, white truffle oil

Salmon, dill sauce

Salt baked celeriac, hazelnut butter, truffle

Braised lamb, Jerusalem artichoke, pickled radicchio, pine nut and rasin dressing

Beef rump heart, wild mushrooms, smoked butter (£15 supplement, max 30 guests, pre-order only)

PUDDINGS

Pannacotta, pomegranate, pistachios, mint

Crème brûlée

Warm chocolate fondant, chestnut cream

Cheese plate (£4 supplement)