

The 10 Cases

Private Dining

October 2017

£40 - 3 Courses

Seared Salmon, Mustard Miso, Pickled Cucumber
Beef Cheek & Bone Marrow Raviolo, Mushrooms, Creme Fraiche
Roast Squash, Pickled Walnuts, Tahini Yoghurt, Za'atar

Sea Trout, Crushed Jerusalem Artichokes, Girolles, Capers
Crispy Pork Belly, Morcilla Croquette, Parsnip, Apple, Cucumber
Chargrilled Romanesco, Cannellini Beans, Crispy Kale, Truffle Dressing

Apple Tarte Tatin. Almond Crunch, Chantilly
Poached Pear, Hazelnut Biscuit, Spiced Caramel Cream
Triple Chocolate Cake
Cheese Plate

Inclusive of filtered still & sparkling water & bread
10% Discretionary Service Charge will be added to the final bill