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private dining

menu £140

wine pairing £110

please inform your server about
any dietary requirements.

a service charge of 12.5% will be
added to the final bill.

– sourdough bread, churned butter, manchester
honey

– wye valley asparagus, smoked hollandaise,
crispy duck egg

– pan roasted wood pigeon, salt baked beetroot,
black garlic, barrel aged feta & endive

– cornish day boat turbot, morels, lobster claw,
shellfish bisque, samphire & spring greens

– salt-aged lake district chateaubriand, truffle
pommes purée, green beans & red wine jus

– chocolate & hazelnut mille feuille with passion
fruit and matcha, vanilla ice cream

– petit fours

tender

by niall keating