

Private Dining Menu

THREE COURSES - £25 PER PERSON

STARTERS

HOMEMADE SOUP OF THE DAY

Barnets bloomer bread & butter.

SALMON TARTARE

Hendrick cured salmon & salmon tartare, pickled quails egg, herb crème fraiche and watercress, served on sourdough.

TOAST

Heritage tomatoes, wild garlic dressing, Baron Bigod brie and toasted hazelnuts.

LOLLIPOP

Ham hough and Puddledub black pudding served with homemade brown sauce.

MAINS

CHICKEN

Free range chicken breast with bacon crumb, cauliflower cous cous, red quinoa and black pudding with a rosemary and balsamic dressing.

FLAT IRON STEAK

35 day aged Stuart Minicks flat iron steak, served medium-rare with chunky chips, garden salad and béarnaise sauce

SALMON

Dill potatoes, pickled fennel, beetroot and watercress salad

GNOCCHI & CAULIFLOWER

Parsnip and potato dumplings, chargrilled cauliflower and spinach topped with a truffle cheese sauce.

DESSERTS

RED VELVET CHEESECAKE

Gin poached rhubarb, ginger sorbet

LEMON MERINGUE

Lemon curd, lemon sponge, ice cream and toasted meringue

HOMEMADE WAFFLE

Cranachan ice cream, whisky and honey syrup

THE SAINT'S SELECTION OF HOMEMADE ICE CREAM & SORBET

The
BUNKER