

Private Dining Menu

THREE COURSES PLUS A GLASS OF FIZZ ON ARRIVAL
£30 PER PERSON

STARTERS

HOMEMADE SOUP OF THE DAY

Barnets bloomer bread & butter.

DUCK GROQUETTE

Confit duck leg croquette, onion purée and pickled salad.

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.

MAINS

PORK

Chargrilled 8oz pork chop marinated in cider with bubble and squeak, served with an apple cider and mustard dressing.

STEAK

35 day Aged Stuart Minick's Ribeye steak, chunky chips, garden salad and béarnaise sauce.
(£3 supplement)

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