



# PRIVATE DINING



## FOR THE TABLE

Sourdough Bread  
*sea salt butter*

## TO START

Mushrooms on Toast  
*mixed seasonal mushrooms,  
garlic, parsley*

Chicken Liver Parfait  
*sourdough bread,  
pickled sour cherry*

Smoked Chalk Stream Trout  
*dill crème fraîche,  
caper berries*

## MAINS

Organic Spelt Risotto  
*roast Delica pumpkin*

Roast Cod  
*Swiss chard, cockles,  
chowder sauce*

Steak & Peppercorn Sauce

## ♦ ALL SERVED WITH ♦

Garden Salad  
*gem lettuce, mustard  
vinaigrette, mint*

Fries

## DESSERTS

Apple & Blackberry Crumble  
*vanilla custard or clotted cream*

Sticky Toffee Pudding  
*vanilla ice cream*

Poached Pears

**Ochre**  
BRASSERIE



# PRIVATE DINING



## FOR THE TABLE

Sourdough Bread  
*sea salt butter*

## TO START

Onion Soup  
*cheddar, croutons*

Mushrooms on Toast  
*mixed seasonal mushrooms, garlic, parsley*

Scotch Egg  
*Tamworth pork, St. Ewe's egg, pickled walnut ketchup*

Smoked Chalk Stream Trout  
*dill crème fraîche, caper berries*

## MAINS

To Share: Whole Roast Chicken  
*rosemary and garlic butter, chicken jus*

Organic Spelt Risotto  
*roast Delica pumpkin*

Roast Cod  
*Swiss chard, cockles, chowder sauce*

Dry Aged Hereford Ribeye Steak  
*peppercorn sauce*

### • ALL SERVED WITH •

Honey & Thyme Roasted Carrots  
Buttered Hispi Cabbage  
Roast Cornish Mids Potatoes  
*rosemary, garlic*

## DESSERTS

Chocolate Mousse  
*Callebaut dark chocolate, whisky cream*

Apple & Blackberry Crumble  
*vanilla custard or clotted cream*

Sticky Toffee Pudding  
*vanilla ice cream*

Poached Pears

Selection of British Cheeses  
*Ragstone, Colston Bassett Stilton, Westcombe Cheddar*

Ochre  
BRASSERIE