



## Private Dining Set Menus

### **3-course Set Menu £59 pp, based on sharing platters**

Appetiser Platter: Selection of Small Bites  
*(subject to change depending on seasonality)*

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28 Day Dry Aged Aberdeen Angus Rib & Sirloin,  
*Selection of sides & sauces*

*Alternative options:* Pesto & Goats Cheese Curd Risotto,  
Crispy Beetroot (vegetarian)  
or Fish Dish of the Day

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Individual Chocolate Pave, Cherry & Crème Fraîche

### **4 course Set Menu £79 pp, based on sharing platters**

Appetiser Platter: Selection of Small Bites  
*(subject to change depending on seasonality)*

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Seafood Middle Course

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28 Day Dry Aged Aberdeen Angus Rib & Sirloin,  
*Selection of sides & sauces*

*Alternative options:* Pesto & Goats Cheese Curd Risotto,  
Crispy Beetroot (vegetarian)  
or Fish Dish of the Day

\*

Individual Chocolate Pave, Cherry & Crème Fraîche

***NB: please note that the Starter Sharing Platter is subject to change and to advise us of any allergies within the group***