

CHAMBERS WINTER PRIVATE DINING MENU

2 COURSES £28.00PP

3 COURSES £34.00PP

STARTERS

Hot smoked rainbow trout, watercress cream, pickled apple

Montgomery cheddar croquette, soft poached hen egg

Raviolo of slow cooked ox tail, spinach & Chianti sauce

Ham oak & corn-fed chicken terrine, horse radish mayo & brioche toast

Isle of Purbeck white crab meat mayonnaise, crashed avocado & granary toast **£6.00 Supplement**

MAIN COURSES

Oven roasted English rack of lamb, fondant potato & wilted spinach

Roasted salmon fillet, salsify & clam chowder

Saffron & mushrooms risotto, with parmesan crisp

Roasted Norfolk chicken breast, leg ballotine & braised green lentils

28 days aged Scotch fillet of beef, hand cut chips, béarnaise

£8.00 Supplement

DESSERTS

Chocolate fondant, with homemade vanilla ice cream

Bakewell tart, clotted cream

Clementine, cranberry and pistachio Eton mess

Blackberry cheese cake, granny smith sorbet

Selection of English & continental cheeses, biscuit & homemade chutney

£6.50 Supplement

Filter coffee or tea

All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.