

HUNTER 486

Private Dining menu

Amuse Bouche

Starter

Marinated tuna, pickled baby vegetables
Pan fried chicken livers and bacon
Heritage beetroot, lentil, butternut squash, quinoa and feta
salad

Main course

Braised lamb shank, rosemary mash, grilled aubergine, fennel
and courgette
Fillet of halibut, salsify, orange and chervil butter sauce
Caramelised shallot and goat's cheese tart, roast root
vegetables, honey and thyme dressing

Dessert

Rice pudding, ginger roasted plums and blackberries
Chocolate fondant, salted caramel ice cream, peanut brittle
British cheeses, celery, homemade chutney, oatcakes

Coffee and petit fours

£45 per person

An optional 12.5% service charge will be added to your bill - please let us know if you would like this to be removed.

Allergies - please inform us of any intolerances with food products you may have. Our kitchen will contain traces of many allergens and therefore it is not possible to give a guarantee that particular allergens may not be present in dishes, but we will endeavour to provide as much information as possible for you to make an informed choice.

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Amuse Bouche

Starter

Salt beef croquettes, horseradish mayonnaise
Dressed Dorset crab, apple and fennel, curry mayonnaise,
Crispy Burford brown egg, green beans, mixed leaf, red onion,
caper dressing

Main course

Air dried ham wrapped monkfish, lentils, button onions
Fillet of beef, mushroom and shallot crust, sautéed greens,
fondant potato
Artichoke, leek and taleggio Wellington

Dessert

Baked apple and raisins, calvados sauce, custard
Chocolate fondant, salted caramel ice cream, peanut brittle
Orange, pomegranate, mascarpone sorbet, sugared almonds
British cheeses, celery, homemade chutney, oatcakes

Coffee and petit fours

£55 per person

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