

#sixtyone

RESTAURANT

Private Dining Menu

3 courses at £39

Starters

Heritage beetroot | Cashel Blue | walnut (v)

Octopus Carpaccio | red pepper | wood sorrel | sesame

Pheasant terrine | “end of season pickles” | truffle | brioche

Pig on toast | pear | pecan

Mains

Jerusalem artichoke | pied bleu | hazelnut (v)

Cumbrian chicken | white miso | baby gem | cucumber

Hake | fennel | tarragon

LDF pork loin, belly | pudding | prune | tamarind | young spinach

Desserts

Salt caramel | chocolate tart | marshmallow

Coffee | Amaretto | mascarpone

Cherry | chocolate | yoghurt

Selection of three seasonal artisan cheeses

Tea/Coffee with chocolates

Food described within this menu may contain nuts, derivatives of nuts or other allergens.
If you suffer from an allergy or food intolerance, please notify a member of management.
12.5% discretionary service charge will be added to your final bill.
All prices include VAT at 20%.