

KERRIDGE'S BAR & GRILL

CANAPÉS

£4 EACH

We recommend 5 canapés per person

Welsh Rarebit on Toast (v)

Rotisserie Celeriac Fritters with Blue Cheese Sauce (v)

Tart Flambe with Stinking Bishop and Pearl Onions (v)

Whiskey Cured Norwegian Trout Blini with Caviar

Smoked Haddock Thermidor Gougère

Potted Cornish Crab with Cucumber and Grapefruit

Pig's Head Croquette with Truffle Mayonnaise

Steak Tartare with Smoked Brisket Oil and Seaweed Cracker

Pressed Ham Hock with Gherkin Purée and Mustard Dressing

Stuffed Yorkshire Pudding with Braised Ox Cheek and Horseradish

Please advise your server if you have any allergies or require information on ingredients used in our dishes. All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.

KERRIDGE'S BAR & GRILL

PRIVATE DINING MENU A

£100 / PERSON

Please create your menu from the options below

FIRST COURSE

Crown Prince Pumpkin Soup with 'Scarborough Fair' Pesto, Pickled Orchard Fruits and Pumpkin Bread
Slow Cooked Norwegian Fjord Trout with Apple Pancake, Douglas Fir and Caviar
Truffled Baked Egg with Oglesfield and Charlotte Potato
Corned Beef Terrine with Green Peppercorns, Mustard Butter, Pickles and Sourdough
Rotisserie Beetroot Salad with Creamed Goats Cheese, Cracked Buckwheat, Red Chicory and Orange

SECOND COURSE

Steak Tartare on Chargrilled Bread with Fried Bantam Egg and Black Garlic
Cornish Mackerel Tartare with Smoked Mackerel Parfait and Black Sesame Crackers
Claude's Mushroom 'Risotto' with Daniel's Crispy Egg and Aged Parmesan
Glazed Omelette Smoked of Haddock and Parmesan
Fillet of Cornish Plaice with Braised Leeks, Pickled Cucumber and Spiced Shrimp Butter

MAIN COURSE

® FROM THE ROTISSERIE

Ribeye of Butchers Tap Aged Beef 'à la Bourguignon' with Garlic Mash ®
Rhug Estate Leg of Salt Marsh Lamb with Pomme Boulangère and Salsa Verde ®
Cotswold Loin of Venison and Venison Faggot with Savoy Cabbage, Rotisserie Apple Sauce and Duck Fat ®
Pomme Anna ®
Beer Brined Cotswold White Chicken with Roasted Aliums and Malted Barley Risotto ®
Barbecue Spiced Monkfish Tail with Fennel Slaw and Sweetcorn Royale ®

DESSERTS

Selection of Cheeses with Fig and Cherry Chutney and Walnut Bread
Scottish Raspberry and Rose Geranium Trifle with White Chocolate Custard and Salted Oats
Apple Tarte Fine with Lavender Honey Ice Cream
Tonka Bean Panna Cotta with Poached English Plums
Classic Lemon Tart with Raspberry Sorbet
Chocolate and Peanut Tart with Salt Caramel Sauce and Popcorn Ice Cream
Kerridge's Christmas Pudding with Clotted Cream Ice Cream

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KERRIDGE'S BAR & GRILL

PRIVATE DINING MENU B

£125 / PERSON

Please create your menu from the options below

FIRST COURSE

Potato and Shellfish Velouté with Braised Octopus, Chorizo and Celery Leaf
Fresh Cornish Crab Vol au Vent with Cucumber, Green Apple and Crab Bisque
Black Truffle Waldorf Salad with Candied Walnuts and Pink Lady Apple
Creedy Carver Duck Liver Parfait with Honey Cider Jelly, Apple
and Rosewater Chutney with Toasted Brioche

SECOND COURSE

Glazed Omelette 'Lobster Thermidor'
Roasted Hand Dived Orkney Scallop with Rotisserie Bacon, English Peas and Crispy Black Pudding
Pan Fried Veal Sweetbread with Roasted Cashew Crust, Sesame Glazed Parsnip and Ginger Sauce
Spinach Stuffed Lemon Sole Grenobloise with Smoked Roe Aioli
Loch Duart Salmon Fishcake with Sauteed Vegetables, Fennel Pollen and Lemongrass Sauce

MAIN COURSE

® FROM THE ROTISSERIE

Beef Wellington with Fondant Potato, Spinach Puree, Leek and Oglesheild Gratin and Red Wine Sauce
Stuffed Saddle of Lamb with Smoked Aubergine, Feta, Green Olive Dressing and Moussaka ®
Half a Cotswolds White Chicken with Braised Gem Lettuce, Pickled Lemon, Soft Polenta and Autumn Truffle ®
Loin of Cotswold Venison, Juniper Pickled Red Cabbage, Haunche Ragout Pie and Creamed Dauphinoise ®
Savoy Wrapped Loin of Cornish Cod with Roasted Langoustine, Crushed Potatoes and Seaweed Butter Sauce ®

DESSERTS

Selection of Cheeses with Fig and Cherry Chutney
Apple Tarte Tatin with Madagascan Vanilla Ice Cream
English Blackcurrant Souffle with Ginger Biscuit Crust, Blackcurrant Leaf Bouillon and Lemon Curd Ice Cream
Dark Chocolate Torte with Crystallised Malt Biscuit, Salted Yeast Caramel and Brown Ale Ice Cream
Warm Fig with Almond Tart, Fig Leaf Ice Cream
Roasted Vanilla and Honey Caramel Crème Brûlée

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