

ONEALDWYCH

PRIVATE DINING MENU

STARTERS

CITRUS CURED LOCH DUART SALMON
Elderflower gel, cucumber and sea herbs (gf, df)

HAM HOCK BOUDIN
Pea panna cotta, young herb salad (gf, df)

SMOKED MERRIFIELD DUCK BREAST
Bitter leaf, cherry dressing, toasted hazelnuts (gf, df)

HEIRLOOM TOMATO SALAD
Basil mayonnaise, Exmoor caviar (gf, df)

WYE VALLEY ASPARAGUS
Wild garlic, quail's egg, preserved truffle (gf, df)

MAINS

CORNISH HALIBUT
Jersey Royals, courgette, lobster bisque (gf)

IRISH PAVÉ OF BEEF
Truffle potato terrine, heritage carrot, bone marrow jus (gf, df)

CORNISH SEA BASS
St Austell mussels, confit potato, Champagne cream sauce, sea herbs (gf)

DEVONSHIRE CHICKEN
Fondant potato, braised baby gem, Roscoff onion, thyme roasted jus (gf)

JERSEY ROYALS COOKED OVER COALS
Watercress velouté, broad beans (gf, vg)

DESSERTS

VANILLA PANNA COTTA
Cherry compote, lemon thyme ice cream (gf)

ENGLISH STRAWBERRY AND ROSEMARY PAVLOVA
Strawberry sorbet (gf, v)

LEMON POLENTA CAKE
Lemon marmalade, mascarpone ice cream (gf, df, v)

BLUEBERRY AND ALMOND TART
Crème fraîche, lime (v)

70% DARK CHOCOLATE MOUSSE
Pistachio, raspberry (df, vg)

gf – gluten free df – dairy free v – vegetarian vg – vegan

Please let us know if you have any allergies or dietary requirements.
All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.