

private DINING

starters

Homemade seasonal soup of the day

warm artisan bread & salted whipped butter (V*, VG*, NGI*)

Seasonal mushroom fricassee

smoked garlic purée, truffle emulsion, crispy shallots, fragrant herb oil (V, VG*, NGI*)

Buffalo mozzarella & baby plum tomato salad

honey and balsamic dressing, parmesan and hazelnut crumb (V, NGI*)

Rich chicken liver parfait with pear & hazelnut

silky chicken liver parfait, roasted pear, hazelnut praline, pickled pear, thyme jus & brioche toast (NGI*)

main course

Slow-braised beef

creamed potatoes, roasted celeriac purée, glazed carrots, rich beef gravy (NGI)

Maple & cider slow-roasted pork belly

roasted new potatoes, charred Tenderstem broccoli, apple cider gravy (NGI)

Lamb, rosemary & red wine pie

rich gravy, mashed potatoes, seasonal vegetables

Pan-seared haddock fillet

crushed new potatoes, wilted spinach & samphire, brown lemon & caper butter (NGI)

Vegetable nut roast

roasted new potatoes, seasonal vegetables, vegan gravy (VG, NGI)

sides

Triple cooked chips (VG, NGI)

5.50

Beer-battered onion rings

5.50

with garlic mayonnaise (V, VG*, NGI*)

Homemade flatbread

4

with garlic butter (V, VG*)

Loaded Mediterranean fries

8

roasted red peppers, crispy onions, tomato & herb relish, garlic aioli (V, VG*, NGI)

Sweet potato fries (VG, NGI)

6

Cauliflower cheese (V, VG*, NGI)

7

Tenderstem broccoli

6.50

with chilli & garlic (V, VG*, NGI)

Smoky BBQ loaded fries

9

smoked cheddar, crispy bacon, caramelised onion, BBQ pulled pork, garlic mayonnaise (NGI)

desserts

Ginger syrup sponge

sticky ginger sponge, marmalade whipped cream, vanilla custard (V)

Orange & tonka bean crème brûlée

buttery shortbread, fresh fruit (V)

Coffee & walnut cheesecake

caramelised walnuts, chocolate ice cream (V)

Strawberry & basil mousse

fruit mousse on an almond sponge base, fresh basil, strawberry coulis, lemon sorbet (VG)

V - vegetarian VG - vegan VG* - dish can be adapted to be vegan V* - dish can be adapted to be vegetarian
NGI - non gluten containing ingredients NGI* - dish can be adapted to use NGI ingredients

Please note: We follow good hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products, there is a small possibility that trace allergens may be in any item. Ingredients containing allergens which are deep fried in our kitchens will use the same fryers as ingredients which do not contain allergens. There may be a risk of cross-contamination. We advise you to speak to a member of staff if you have any food allergies or intolerances, scan the QR code or view our full allergens policy at www.moddershaloaks.com/allergen-information/



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