



## THE COD

### Private Dining Room

**£45pp**

Prosecco reception £12pp

### Starters

- London Particular seasonal vegetable & ham soup, croutons (g, d)
- Seasonal game terrine, cornichon with gribiche sauce (g, d)
- Tuna Crudo, red chilli, spring onions, avocado, sesame seed (g)
- Scallops coquilles saint jacques, prawns, creamy white wine sauce (g)

### Mains

- Hampshire game & bacon pie, creamed mash, thyme jus (g, d)
- Dry-aged prime rib eye, mushroom butter, bistro salad, French fries (med-rare) (g, d)
- Rare breed Barnsley chop with kidneys, braised red cabbage, roasted cherry tomato
- Grilled brill, brown shrimp butter, lemon, parsley & steamed potatoes (g, d)
- Aubergines & goat's cheese tian, couscous, pine nuts, rocket salad (d, n, g, v)

### Desserts

- Lemon meringue tart, fruits of the forest coulis (g, d)
- Warm chocolate moelleux, pistachio ice cream (g, d)
- Cheese selection, quince, biscuits (g, d)
- Selection of ice creams and sorbets (d)

*v = vegetarian | g = contains gluten | n = contains nuts | d = contains dairy produce or eggs  
(Vegan options available on request)*

*A discretionary service charge of 10% will be added to your bill.*

*Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.*

*Our fish is caught by day boats or sustainably sourced in the UK. Our fruit and vegetables come from New Covent Garden Market.*