

# the dally

## PRIVATE DINING MENU

2 courses £42

3 courses £50

### STARTERS

#### Hispi Cabbage

*roasted and spiced cabbage served with a pepper and almond sauce, topped with wild mushrooms VG GF*

#### Harlequin Squash

*roasted squash filled with a creamy whipped goat's cheese and tomato gel, topped with a shard of Grana Padano V GF*

#### Slow Roasted Pork Belly

*with courgette veloutée, sweetcorn purée, roasted carrot, pickled shallots and veal jus GF*

#### Seared Scallops

*with celeriac purée, crispy bacon and apple vinaigrette GF*

### MAINS

#### Oyster Mushroom

*baby spinach, charred courgette and sun-dried tomatoes served on a truffle pea purée VG GF*

#### Homemade Cannelloni

*filled with baby spinach and ricotta, spicy prawns and a smooth tomato sauce  
vegetarian option available*

#### Sea Bream Fillet

*pan-fried, on a base of creamy stewed vegetables and bacon, with a caper and herb salsa GF*

#### Chicken Supreme

*fondant potato, oyster mushrooms, sweet and sour courgette served with a shallot purée GF*

#### Beef Short Ribs £4 supplement

*braised in red wine, with lemon and Grana Padano mashed potatoes, silverskin onions, onion and pepper purée and silky beef jus GF*

### PUDDINGS

**Crème Brûlée** topped with fresh mixed berries and homemade quince jelly V GF

**Apple Crumble** spiced apples, homemade crumble and crème anglaise V

**Chocolate Coconut Fudge** with poached plums and sweet cashew cream VG