



PRIVATE DINNERS

Our exclusive rooms are the perfect space to hold intimate and celebratory dinners, amongst a group of your closet family, friends or colleagues. Enjoy delicious fresh, seasonal dishes, our extensive range of wines, local ales and cocktails, as well as impeccable service.

Our menus are updated regularly in line with the season. Please see the sample menu below as a guide to planning your dinner with us, however we will be more than happy to discuss your specific requirements to understand how we can tailor your dining experience.

Two courses: £22.95 per person | Three courses: £26.95 per person

STARTERS

Soup of the day with bread and butter

Chicken, apricot and tarragon terrine, toasted focaccia,
Secretts' mixed leaves, red currant jelly

Baked creamy garlic and tarragon mushrooms, parmesan crust and garlic bread

Grilled smoked mackerel fillet, toasted focaccia, Secretts' mixed leaves and beetroot glaze

MAINS

Pork Cumberland sausages, buttery mash, seasonal veg and red wine gravy

Fresh potato gnocchi, rich tomato sauce, olives, spinach, kale pesto,
pine nuts and parmesan shavings

Pan fried sea trout fillet, roasted new potatoes, green beans and sauce vierge

Supreme of chicken wrapped in prosciutto ham, dauphinoise potato,
green beans and creamy harissa sauce

10oz Surrey farm sirloin steak, chunky chips and garlic, tarragon creamy mushrooms,
mixed leaves and peppercorn sauce (supplement of £3.95)

DESSERTS

Spiced apple and plum crumble, vanilla custard

Double chocolate brownie, chocolate sauce clotted vanilla ice cream

Warm pecan pie, toffee sauce, toffee and honeycomb ice cream

Classic Cheese board; Black Stick blue, brie, ragstone (supplement of £2.95)

*Some items can be adapted for gluten-free and other dietary requirements, on request when pre-ordering.
Please note, we require a minimum spend of £25 per head, with a minimum of 10 people for this package.*