

# 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*

#### **Beef Carpaccio**

*coated in mustard and herbs, served with wild mushrooms and buttermilk and a mushroom paste GF*

#### **Tuna Crudo**

*bluefin tuna seasoned with a cucumber jalapeño salsa, topped with a mustard dressing GF*

### MAINS

#### **Roasted Aubergine**

*modern take on Imam Bayildi- roasted aubergine, tomatoes and peppers, creamy cashew cheese, stewed onion, leeks and preserved lemon 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*

#### **Duck Breast**

*charred parsnip, pickled beetroot and plum poached in red wine with a dark rum sauce 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 9

**Poached pear** spiced, served with a homemade matcha cinnamon biscuit, topped with salted caramel sauce V 9

**Chocolate coconut fudge** with poached plums and sweet cashew cream VG 9