



## *Private Dining Menu*

**£50**

### *For the Table*

**BREAD & OLIVES** with artisan butter

### *Starters*

**SMOKED MACKEREL PATE** Butter, bread **GFA**

**TEMPURA PRAWNS** Spicy mayo **GF**

**SCALLOPS** Chorizo, cauliflower purée **GF**

### *Mains*

**SEARED TUNA STEAK** Chimichurri **GF**

**SEABASS** Shallot garlic butter **GF**

**SEAFOOD RISOTTO** **GF**

**RIBEYE STEAK** Peppercorn sauce **GFA** **+£10 supplement**

*all mains served with seasonal veg and new potatoes*

### *Desserts*

**CHOCOLATE BROWNIE** Bourbon vanilla ice cream **GF**

**TARTE AU CITRON** Cherry sorbet

**FLUTE CHEESE BOARD** **+£5 supplement**



# Flute

RESTAURANT & WINE BAR

*private dining*