

PRIVE BAR & RESTAURANT

STARTERS

(V) Soup of the Day	7
Served with bread and butter	
Terrine	9
Chicken, smoked ham and apricot terrine served with Piccalilli & toasted ciabatta wafer	
Mussels mariniere	12
Cooke with smoked pancetta, white wine chilli and garlic creamy sauce. Served with bread	
Prawns cocktail	11
Served with Marie Rose sauce, baby gem lettuce and toasted ciabatta bread	
Scallop carpaccio	11
Citric lemon, lime chilli, pickled cucumber, radish and wasabi mayo	
Smoked duck breast	10
Served with butternut squash puree and roasted hazelnuts	
Olive sundried tomato Tapenade bruschetta 9	
Served with grilled toasted sour dough bread crispy deep fried poach egg	
(V) Halloumi fries	8
Served with sweet chill pineapple salsa	

GRILL

Rib eye Steak 8oz	26
Served with chips	
Steak Frite 6oz	18
Minute steak served with fried egg and chips	
Chicken Privé	18
Chicken supreme served with tender stem broccoli, sauté potatoes and creamy mushroom sauce	
Grilled maintained pork chop	16
served with chips	

SAUCES: PEPPERCORN – BLUE CHEESE – CREAMY

MUSHROOM	3
Privé Beef Burger	16
Served with truffle slaw, burger sauce, radish and fries	
Privé Spiced Chicken Burger	16
Served with truffle slaw, burger sauce, radish and fries	

ADD CHEESE 1.5 – ADD BACON 1.5

SALAD

Asian beef salad	18
6oz steak served with tender stem broccoli, fried vegetable, soy dressing and sesame seeds	
Chicken Caesar Salad	16
Baby gem lettuce served with anchovies, pancetta, soft boiled egg, parmesan and croutons	
Halloumi Salad (V)	15
Mixed lead salad served with grilled halloumi, salad mix, croutons and herb oil	

PASTA

Spaghetti Marinara	20
Served with mussels, clams, prawns, squid, chilli, garlic, samphire and cherry tomatoes	
Spaghetti Carbonara	17
Cooked with smoked pancetta, mushroom, parmesan, white wine and egg yolk	
Pappardelle Privé (GF)	16
Diced chicken, mushroom, garlic, samphire and fresh tomatoes	
Vegetable & chickpea Tai curry (V)	16
Served with sticky jasmine rice.	

MAINS

Fish & Chips (GF)	17
Local battered fish, chips, tartar sauce & minted peas	
Braised Lamb Shank (GF)	25
Served with mash potato, tender stem broccoli & red wine jus	
Crispy Pork Belly (GF)	24
Served with Lyonnaise potatoes, cabbage & apple cider puree pork sauce	
Chicken chasseur (GF)	18
Served with smoked pancetta, mushroom and sautéed potatoes	
Grilled marinated tuna	23
Served with Jasmine rice and mixed salad	
Sute game pudding	19
Served with creamy herb mash, cabbage and red wine jus	

SIDE

Basket of bread	6
Marinated olives	5
Tender stem broccoli	5
Cabbage	5
Mixed salad	5
Sauté potatoes	5
Fries	4
Creamy Mash	4

Please note all our food is freshly prepared and may contain nuts or gluten ingredients. If you have a good allergy or intolerance, please inform a member of staff. A discretionary 10% optional service charge will be added to your bill.