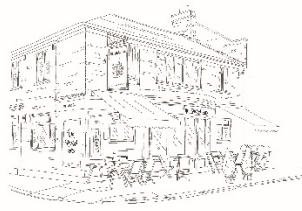


# THE SANDS END



## Private Dining Set Menu

£35 pp

Soup of the day, toasted sourdough (gf, df, vg)

Devilled lamb kidneys Feuilleté

Seared scallops, potato carbonara, crispy pancetta (gf)

Puy lentil, confit root vegetable, toasted hazelnut dressing (gf, df, vg, n)

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Pan-fried stone bass, cauliflower purée, cannellini beans, red wine jus (gf)

Roasted heritage squash, harissa roasted shallot, hazelnut gremolata (gf, df, vg)

Crispy duck leg, lentils & sautéed potato, roasted garlic, jus (gf, df)

Half corn-fed chicken

Served with skin-on fries or salad, pepper sauce, garlic butter or Béarnaise sauce

### Salads (extra)

Cavolo nero, gem and cos lettuce, apple & ginger salad £ 5.50 | £7.00

Belgium chicory, celery, black grape & walnut salad £ 5.50 | £7.00

### Side dishes (extra)

Mixed or green salad £4.00

Creamed spinach | Green beans & crispy bacon | Honey-roasted roots with sage | New potatoes | Thick-cut chips |

Skin-on fries plain or garlic & parsley | Aspen fries | Creamed mash £4.50

Buttered peas & lettuce £ 4.90

### Desserts

Blackberry & apple steamed pudding, vanilla custard

Pink grapefruit posset, citrus fruit jelly

Red wine poached pear, dark chocolate mousse, cardamom shortbread

Homemade sorbet:

Raspberry | Red plum | Mango, lime & basil

Homemade ice cream:

Dark chocolate | Vanilla bean | Salted Caramel

*df = dairy free, gf = gluten free, vg = vegan, v = vegetarian, n = nut free*

*A discretionary gratuity of 12.5% will be added to the final bill.*

*Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.*

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