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RESTAURANT
BY RICHARD WILKINS

2026
PRIVATE DINING LUNCH AND DINNER MENUS

Navigate the Private Dining Menus and more

- **Lunch or Dinner Menu 1 - Three Courses**
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- **Cheese Selection**
- **Terms and Conditions of Booking**



All menus are examples of what we have to offer. Dishes may change subject to availability of ingredients. Ingredient quality will always remain the same, regardless of changes. Please let us know beforehand of any dietary requirements, so that changes can be made in good time. Terms and conditions of booking are at the bottom of this document.

LUNCH OR DINNER MENU 1 - THREE COURSES

£80

Canapes

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Gin cured salmon, citrus fruits, avocado, cucumber

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Cornish turbot, coco de paimpol, sauce choron

or

Welsh lamb, delica pumpkin, English beans, baby carrot,

fondant potato, jus gras

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Valrhona chocolate pebble, passion fruit sorbet

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Petit fours

LUNCH OR DINNER MENU 2 - FOUR COURSES

£100

Canapes

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XL Scottish langoustine, Lobster bisque, koshihikari rice, piment d'Espelette

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John dory cooked in brown butter, Celery, Grapes, Lovage beurre blanc

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French label rouge chicken, pomme puree, foie gras/chicken jus

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New York style matcha cheesecake, Silken tofu ice cream

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Petit fours

LUNCH OR DINNER MENU 3 – FIVE COURSES

£120

Canapes

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St. Ewes' hens' egg, autumn black truffle,
Aerated potato and shiitake mushroom

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Pan fried Orkney scallops, cauliflower, golden raisin and capers

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Foie gras and duck leg terrine, Mango and papaya compote

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A5 Wagyu from Hida Prefecture, Delica pumpkin

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Chocolate souffle
Tahitian vanilla ice cream

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Petit fours

SELECTION OF THE FINEST WELSH ARTISAN CHEESES

Served with Traditional Accompaniments
Cheese Plate (selection of 6 cheeses) £15.00 per person

Cheese Selection (Cheeses can be changed on request)

Heb Enw
Perl Wen
Caerphilly
Golden Cenarth
Hafod cheddar
Perl Las

TERMS AND CONDITIONS

1. THERE IS NO MINIMUM SPEND. BOOKINGS ARE SECURED BY A DEPOSIT OF £1,000
2. IF THE TOTAL BILL IS ABOVE £1,000, THE DEPOSIT IS DEDUCTED FROM THE TOTAL BILL AND THE DIFFERENCE IS PAYABLE AT THE END OF THE MEAL
3. DEPOSITS WILL BE REFUNDED IF BOOKINGS ARE CANCELLED WITH MORE THAN TWO WEEKS NOTICE OF THE SCHEDULED LUNCH/DINNER
4. DEPOSITS ARE NOT REFUNDABLE WITHIN TWO WEEKS OF THE BOOKING
5. IF A BOOKING IS MOVED WITHIN THE TWO WEEKS CANCELLATION POLICY, IT CAN BE MOVED ONLY ONCE
6. MENU PRICES MAY INCREASE INCLUDING BUT NOT LIMITED TO THE COST OF INGREDIENTS RISING. WE RESERVE THE RIGHT TO CHARGE FOR THAT INCREASE, REGARDLESS OF PRICE OF THE SAMPLE MENU AT THE TIME OF BOOKING.
7. WE CAN ACCOMMODATE GLUTEN FREE (CELIAC) AND VEGETARIAN DINERS. ANY OTHER DIETARY REQUIREMENTS NEED TO BE REQUESTED OUTSIDE OF OUR TWO WEEKS CANCELLATION POLICY. WE CANNOT GUARANTEE THAT WE CAN ACCOMMODATE ANY OTHER DIETARY REQUIREMENTS OTHER THAN GLUTEN FREE (CELIAC) OR VEGETARIAN DINERS.
8. WE CANNOT ACCOMMODATE STRICT RELIGIOUS DIETARY REQUIREMENTS WHICH REQUIRE CERTIFICATION FROM RELIGIOUS ORGANISATIONS OR SUPERVISION OF A RABBI/IMAM/OTHER RELIGIOUS LEADER, INCLUDING BUT NOT LIMITED TO HALAL AND KOSHER.
9. IF LESS PEOPLE ARRIVE ON THE EVENING THAN PLANNED, AND WE HAVE NOT BEEN INFORMED BEFOREHAND, THEY WILL BE CHARGED AT THE FULL MENU PRICE I.E 12 PEOPLE BECOMES 10, WE WILL CHARGE FOR 12 MEALS

10. THE MENU IS A SAMPLE AND WILL CHANGE DEPENDING ON THE INGREDIENTS AVAILABLE ON THE DAY. THE QUALITY WILL REMAIN THE SAME, HOWEVER, EXACT FISH/MEAT/GARNISH MAY CHANGE DUE TO MARKETS AND SEASONALITY CHANGES BEYOND THE CONTROL OF THE RESTAURANT
11. SERVICE CHARGE IS CURRENTLY CHARGED AT 15%