

PRIVATE DINING

3 COURSES | from 70.00

Gazpacho (vg)

Grilled Squid | chilli, lemon & rocket

Watermelon & Feta | Castelfranco lettuce & mint

Tandoori Quail | onion salad, flatbread & chutney

Grilled Red Mullet | ratte potatoes, saffron sauce

Pork Belly | jasmine rice, bok choy, Malaysian broth

Arroz al Horno | confit fennel & fennel salad (vg)

Venison Haunch | potato purée & runner beans

Chocolate Mousse | orange & sesame (vg)

Banana Eton Mess | banana caramel & lime

Deep Fried Ice Cream | strawberry salsa (vg)

Cheese | Brightwell Ash, crispbread, chutney & cider apples



GEESMARKET

15% discretionary service charge will be added to your bill.

All service charges & tips go to our team.

Our chefs will make every effort to accommodate any special requests.

Please inform us if you have any allergies or intolerances.