

Minster *Mill*

Private Dining Menu

Three courses £40 per person

Four course £45 per person

Five courses £50 per person

Sweetcorn Veloute, Confit Egg, Lardo



Hibiscus Cured Salmon, Beetroot, Peanut



Salt Chamber Longhorn Beef Loin, Black Truffle, Celeriac



“Apple Crumble”



Salted Manjari Chocolate Mousse, Lime Leaf Ice Cream

Some of our food and drink may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team who can advise you on your choice.