

The Pen.



PRIVATE DINING MENUS FOR LARGER TABLES



## THE HARBEN ROOM

Our intimate Harben Room, nestled behind The Pem's carefully curated wine collection, provides a calm escape for up to 22 guests to enjoy incredible dining experiences. Creative private dining with elegant flare for both lunch and dinner, business and pleasure.

# Menu Options



'Some of the best food in town'

Tim Hayward, 15 September 2022

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FINANCIAL TIMES



# Lunch Menu

Potage of Autumn Vegetables

Herbed crouton, crushed pepper

or

Venison Tartare

Preserved elderberries, beech mushrooms, tarragon

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Cornish Cuttlefish

Ink sauce, heritage corn, sunflower seeds

or

Cumbrian Pork Jowl

Crab apples, pink fir potatoes, calvados

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Walnut Sponge

Clementine, rum raisin ice cream

or

Lemon Meringue

Yoghurt sorbet, caramelised white chocolate, hazelnut

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Petit Four

£55 per guest



This menu is an example only and changes every month, selecting the best in season.

Vegetarian menu available. Served Wednesday to Friday Lunch.



# Autumn Menu

Cold Smoked Chalk Stream Trout

Watercress cream, winter radish, English wasabi

or

Knife and Fork Bacon

Clementine preserve, treacle, soured cream

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Roast Cornish Monkfish Tail

Pumpkin gratin, sage pesto, pumpkin seed

or

Glazed Guinea Fowl Breast

Caramelised salsify, wild mushrooms, boudin blanc

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Malt Chocolate and Peanut Bar

Popcorn ice cream, Opaline tuille

or

Lemon Meringue


Yoghurt sorbet, caramelised white chocolate, hazelnut

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Petit Fours

£75 per guest

Orders can be placed on the evening for groups of up to 10 guests.  
For groups of 10 guests and more, pre-orders are required at least 72 hours in advance.  
Vegetarian menu available. Served Wednesday to Friday Lunch, Tuesday to Saturday Dinner.





# Prestige Menu

Steamed Porthilly Oyster

Kohlrabi strings, Exmoor caviar, Hambleton sauce Divine

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Roast Fallow Deer

Fermented red cabbage, pickled blackberries, smoked bone marrow jus

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Lemon Meringue

Yoghurt sorbet, caramelised white chocolate, hazelnut

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Petit Fours

£95 per guest



Vegetarian menu available. Served Wednesday to Friday Lunch, Tuesday to Saturday Dinner.



# *Taste of The Pen*

Cold Smoked Chalk Stream Trout

Watercress cream, winter radish, English wasabi

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Salad of Confit Duck

Wiltshire truffle, roasted garlic vinaigrette, toasted hazelnut

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Cumbrian Beef Bourguignon

Roast sirloin, creamed kale, wild garlic capers

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British & Irish Cheese

Elderflower honey, apple chutney, black pepper crackers

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Lemon Meringue

Yoghurt sorbet, caramelised white chocolate, hazelnut

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Petit Fours

*£140 per guest*



Vegetarian menu available. Served Wednesday to Friday Lunch, Tuesday to Saturday Dinner.



# Bespoke Menu Options

For the ultimate culinary experience, Chef Sally Abé and her team can create a fully bespoke menu for your private event or celebration.

Bespoke menus from £150 per guest  
Require a minimum of 20 guests



## Get in touch

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