



The Perm.

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 20 guests to enjoy incredible dining experiences. Creative private dining with elegant flare for both lunch and dinner, business and pleasure.



Menu Options



Spring Menu

Starters

Wye Valley Asparagus Tartlet
Stichelton, salad of fine herbs

or

Cornish Crab Crumpet
Oat, brown crab hollandaise

or

Charred Cornish Mackerel
Forced Yorkshire rhubarb,
compressed alexanders, Douglas fir
(£6 supplement)

Mains

Stuffed Globe Artichoke
Wild garlic velouté, sunflower seeds, barley

or

Grilled Cornish Cod Loin
Fondant onions, baby gem, lardo

or

Glazed Guinea Fowl Breast
Green asparagus, stuffed morels,
chicken velouté
(£9 supplement)

Desserts

Lemon Meringue
Yoghurt sorbet, caramelised white chocolate, toasted hazelnut

or

Warm Original Beans Chocolate Sponge
Pedro Ximenez caramel, raisins, honeycomb

or

Selection of British Cheeses
Elderflower honey, candied walnuts, lavash
(£10 supplement)

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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 11 guests and more, pre-orders are required 5 working days in advance. Vegetarian menu available.

Served Wednesday to Friday Lunch, Tuesday to Saturday Dinner.



Sommelier's Recommendations of Wine

Welcome Drink

Hambledon 'Classic Cuvée' - Hampshire, England NV - £90

Bollinger 'Special Cuvée' - Aÿ, Champagne, France NV - £120

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Starter

Egy Kiss Dry Furmint - Hungary 2021 - £62

Radford Dale 'Renaissance' Chenin Blanc - Stellenbosch, SA 2019 - £82

Gerard Tremblay Chablis 1er Cru 'Côte de Lechet' - Bourgogne, France 2020 - £95

Gérard Boulay Sancerre 'Les Mont Damnes' - Loire Valley, France 2020 - £125

Fillipi Soave Classico 'Castelcerino' - Veneto, Italy 2019 (MAGNUM) - £125

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Main

Château la Claymore - Lussac Saint-Emilion, Bordeaux, France 2016 - £65

Crystallum 'Peter Max' Pinot Noir - Western Cape, South Africa, 2021 - £89

Azienda agricola Carpassa 'Doccio a Matteo' Chianti Classico Riserva-Tuscany, Italy 2012 - £125

Damascene Syrah Cederberg - Western Cape, South Africa, 2020 - £142

Chateau des Annereaux - Lalande de Pomerol, Bordeaux, France 2019 (Magnum) - £154

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Dessert

Bentomiz 'Ariyanas' Naturalmente Dulce (500ml) - Malaga, Spain 2020 - £60

Carl Koch Bacchus Beerenauslese - Rheinhessen, Germany 1994 - £125

All prices are per bottle and inclusive of V.A.T. at current rate.



Taste of The Pen

Canapés

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Wye Valley Asparagus Tartlet

Stichelton, salad of fine herbs

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Charred Cornish Mackerel

Forced Yorkshire rhubarb, compressed alexanders, Douglas fir

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Stuffed Morels

Wild garlic, Ramon flowers

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Roast Herdwick Lamb Cannon

Cockle popcorn, Laverbread

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Preserved Blackcurrants

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Lemon Meringue

Yoghurt sorbet, caramelised white chocolate, toasted hazelnut

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Petit fours

£95 per guest



Vegetarian menu available. Served Wednesday to Friday Lunch, Tuesday to Saturday Dinner.
Our Sommelier would be happy to recommend matching wines.



'Some of the best food in town'

Tim Hayward, 15 September 2022

FINANCIAL TIMES



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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