



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

Dorset 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 veloute, sunflower seeds, barley

or

Poached 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

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

or

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

Petit Fours

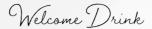
£75 per guest



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



Hambledon 'Classic Cuvée' - Hampshire, England NV - £90 Bollinger 'Special Cuvée' - Aÿ, Champagne, France NV - £120

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

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

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 Pem

Canapés

Charred Cornish Mackerel

Forced Yorkshire rhubarb, compressed alexanders, Douglas fir

Dorset Crab Custard
Fermented gooseberries, nasturtiums

Boneless Chicken Wing Salsa verde

Roast Herdwick Lamb Cannon Cockle popcorn, Laverbread

Preserved Blackcurrants

Lemon Meringue
Yoghurt sorbet, caramelised white chocolate, toasted hazelnut

Petit fours

£110 per guest





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



Det in touch

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