



### 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

## Summer Menu

#### Starters

Tomato Consommé Wild Scottish cherries, Welsh seaweed, Sourdough crisp

or

Cured Sea Bream
Whipped cod's roe, radish and tapioca crips

or

Crispy Veal Sweetbread
Green peppercorns, fermented cabbage,
spring onion
(£6 supplement)

#### Mains

Lion's Mane Mushrooms Pine nut risotto, pickled alliums

or

Grilled Cornish Pollock Nduja, steamed mussels, rocket

or

Tamworth Pork Belly
Braised cheek, damson, roasted beetroot,
English black truffle
(£8 supplement)

#### Desserts

Lemon Meringue
Yoghurt sorbet, caramelised white chocolate, hazelnut

or

Yoghurt Pannacotta Peach, raspberry, lemon verbena

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 - £95 Bollinger 'Special Cuvée' - Aÿ, Champagne, France NV - £148 Ayala Rosé - Aÿ, Champagne, France NV - £145

### White

Dry Furmint 'Egy kis Furmint', Barta Winery - Tokaj, Hungary 2022 - £67

Crozes-Hermitage Blanc 'Les Launes Blanc', Delas Frères - Northern Rhône, France 2018 - £75

Chablis 1er Cru 'Côte de Léchet', Domaine Gerard Tremblay - Burgundy, France 2022 - £95

Chardonnay 'Gimblett Gravels', Trinity Hill - Hawkes Bay, New Zealand 2021 - £97

Chenin Blanc, Damascene - Swartland, South Africa 2021 - £123

### Rosé

Domaines Ott By Ott Côtes de Provence Rosé - Provence, France 2022 - £65

#### Red

Alvaro Castro, Dão Tinto - Dão, Portugal 2018 - £67
Pinot Noir 'Evolution', Sokol Blosser Winery - Willamette Valley, Oregon, USA 2021 - £79
Château de Pez '2nd Pez' - Saint-Estèphe, Bordeaux, France 2019 - £96
Pinot Noir, Irrewarra by Nick Farr - Geelong, Victoria, Australia 2021 - £139



Château Filhot 2ème Cru Classé Sauternes 375ml - Bordeaux, France 2015 - £85 Taylor's 10 Year Old Tawny Port - Douro, Portugal NV - £95

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

## Taste of The Pem

Tomato Consommé Wild Scottish cherries, Welsh seaweed, sourdough crisp

Charred Aubergine Caviar
Raw courgette, black olive, semi-dried cherry tomatoes

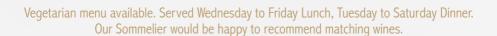
English Sweetcorn Orkney scallop, lemongrass, tarragon

Tamworth Pork
Damson, hazelnut, truffle

Sorrel Granita Walnut cream, candied walnut

Pavlova Sea buckthorn, passionfruit

£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



Get in touch

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