



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

Warm Salad of Seasonal Brassicas
Mustard leaf, braised radish, Dorset sudachi
or

Saddleback Pork Terrine
Picallilly, watercress, wild garlic capers
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Omelette Arnold Bennet
Spinach, smoked haddock, Riesling hollandaise
or

Braised Cumbrian Ox Tail
Swede fondant, Grand fir pine, crispy garlic
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Walnut and white chocolate cake
Caramelised pear, brown butter ice cream
or

Stilton Waldorf Salad
Pear, chicory, candied walnut
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Petit Fours

£55 per guest

This menu is an example only and changes every month, selecting the best in season.
Served Wednesday to Friday Lunch.





Winter 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 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.





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

Raw Orkney Scallops

Violino pumpkin, pumpkin seed praline, pickled cavolo nero

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Smoked Chalk Stream Trout Mousse

Watercress, radish, Exmoor caviar

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Chestnut Spätzle

Wiltshire truffle, cured Blackfoot pork, parsley

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Roast Fallow Deer

Fermented red cabbage, pickled blackberries, smoked bone marrow sauce

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Caramelised Pear Ice Cream

Babycham granita

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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.



*Taste of The Pen
Sommelier's Selection of Wines*

Koehler -Ruprecht Riesling Kabinett Trocken - Pfalz, Germany, 2018

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Les Vignerons d'Estezargues Cotes du Rhone 'Plein Sud' - Southern Rhone, France, 2019

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Momento Mori 'Staring at the Sun' - Victoria, Australia, 2020

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Viano Vineyards Zinfandel - Contra Costa, USA, 2016

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Bentomiz 'Ariyanas' Naturalmente Dulce - Malaga, Spain, 2020

£85 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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