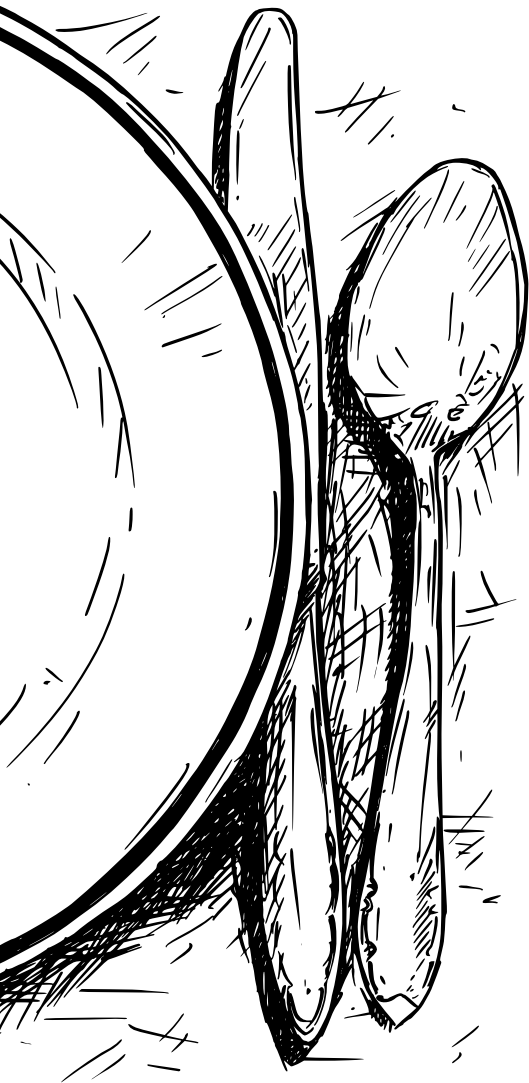




SET MENU

£35.00 per person



CHARCOAL BREAD & OLIVE OIL

STARTER

CAULIFLOWER SOUP W/ TEMPURA CAULIFLOWER & TRUFFLE CREAM

SALMON RAVIOLO W/ WHITE WINE & DILL SAUCE

BEEF TARTARE W/ SMOKED EGG YOLK & BONE MARROW

MAIN

MUSHROOMS VOL AU VENT W/ PUFF PASTRY WELL, CREAMY MUSHROOMS & POACHED EGG

SEA BREAM FILLET W/ BAKED AUBERGINE PUREE & BALSAMIC DRESSING

SLOW ROAST CHICKEN BREAST W/ TRUFFLE MASH POTATOES & ASPARAGUS

DESSERT

VEGAN CHOCOLATE MOUSSE W/ RASPBERRY COMPOTE

CINNAMON PANNA COTTA W/ POACHED PEARS

TREACLE TART W/ MASCARPONE ICE CREAM

ALL PRICES ARE INCLUSIVE OF VAT AT THE PREVAILING RATE.

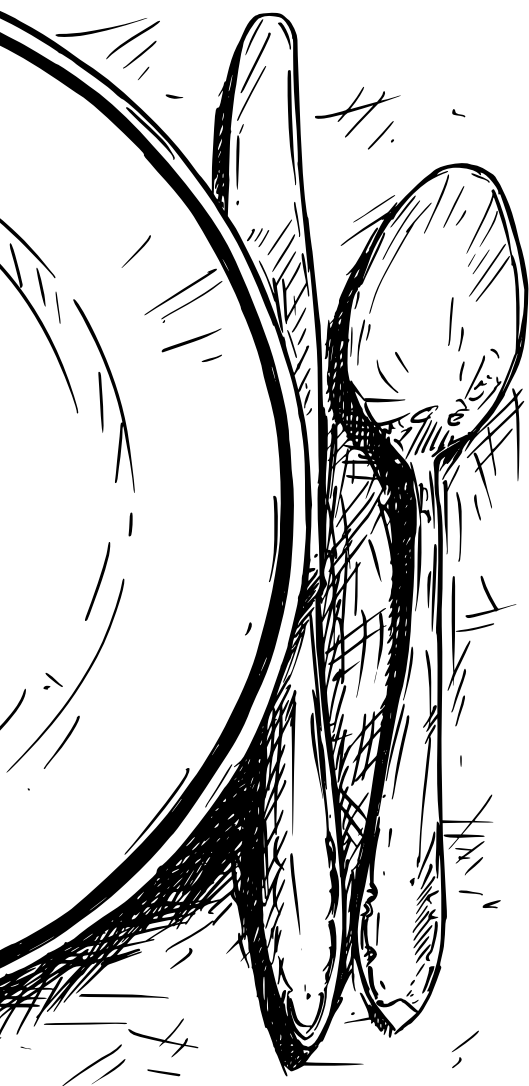
A FULL PRE-ORDER WITH ANY DIETARY REQUIREMENTS WILL BE REQUIRED AT LEAST 2 WEEKS PRIOR TO ARRIVAL.

A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.



SET MENU

£45.00 per person



CHARCOAL BREAD & OLIVE OIL

STARTER

BURRATA W/ BITTER LEAVES SALAD & CANDIED WALNUT

MARINATED SALMON W/ PINK PEPPERCORN &
KETA CAVIAR

BEEF CARPACCIO W/ ROCKET PESTO & 24 MONTHS
PARMESAN

MAIN

BAKED ARTICHOKE WRAPPED IN PUFF PASTRY SERVED W/
GOATS CHEESE & HONEY

BAKED COD W/ SPINACH VELOUTE & PUFFED WILD RICE

LAMB RUMP W/ RATATOUILLE ROSACE & ROSEMARY JUS

DESSERT

VEGAN CHOCOLATE MOUSSE W/ RASPBERRY COMPOTE

BUTTERMILK PANNA COTTA W/ POACHED RHUBARB & MINT

PECAN TART W/ WHIPPED CRÈME FRAICHE

ALL PRICES ARE INCLUSIVE OF VAT AT THE PREVAILING RATE.

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