



Glass of Alberto Nani Organic Prosecco



Oyster each on arrival (gif)

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Smoked salmon terrine, Avruga caviar,
lime & dill crème fraiche (gif)

Carpaccio of beef fillet, Parmesan crisp, rocket,
sun blush tomato & basil oil (gif)

Heritage carrot, leek & pearl barley risotto,
toasted hazelnuts & lovage pesto (v)(vv)

Pan fried stone bass fillet, seared scallop, spinach purée,
edamame beans sprouting broccoli & sea herbs (gif)

Lamb loin, pine nuts, mint & apricot roulade,
Jerusalem artichoke purée, Kale, pomme Dauphine,
rosemary & redcurrant jus

King oyster & wild mushrooms Stroganoff, pilaff rice,
gherkins, julienne of beetroot & crème fraiche (v)

Trio of desserts to share (v)

Dark chocolate & toffee delicé

Bakewell tartlet

Passion fruit & strawberry roulade



(v) Vegetarian (vv) Vegan (gif) Gluten Ingredient Free

If you have a food allergy or intolerance please speak to a member of our staff before ordering.

A full allergen menu is available.