

## 5 COURSE MENU

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### AMUSE BOUCHE

*Leek & potato soup shot with truffle (v) (gf)*

*Pomme Souffle, egg & Caviar (gf)*

*Tuna tataki, avocado cream & ponzu dressing (gf)*

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### STARTERS

*Cod brandade, courgette ribbon, black tapioca chips & parsley oil*

*Cured citrus salmon, wasabi aioli, compressed cucumber, roasted golden beetroot (gf)*

*Beef carpaccio, parmesan whip, rocket leaf & roasted hazelnut (gf)*

*Oat Milk pea panna cotta, shaved asparagus salad & carrot foam (Vg)*

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### MAIN COURSE

*Pan fried stone bass, crushed potato, wilted tender stem broccoli, langoustine broth (£5 supp)*

*Parma ham wrapped pork loin, potato dauphinoise, roasted baby turnips, carrot puree, red wine jus*

*Slow cooked short ribs of beef, truffle mash, caramelised baby carrots, rosemary jus*

*Infused poached halibut, creamy mash potato, tomato & black olive dressing (£5 supp)*

*Moroccan chickpea tagine, coconut yogurt, kale, lime & coriander bulgur wheat (v/vg)*

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### DESSERT

*Lemon pie fennel merigue & lime sorbet*

*Cocoa nibs infused crème brulee, cherry compote, almond tuille (gf) (£4 supp)*

*Ginger lemongrass panna cotta, mango coulis, pecan rumble*

*Chocolate dome dark chocolate mousse, salted caramel chocolate soil (gf) (£4 supp)*

*Sticky toffee pudding, brandy snaps, vanilla ice cream*

*Vanilla saturated poached pear, honey sauce, caramel sesame shard, oat crumble (v)*

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### TEA, COFFEE & PETIT FOURS

*Dietary Key: Vegan (VG), Vegetarian (V), Gluten Free (GF)*

*If you have any allergies or intolerances, please speak to a member of staff. A 12.5% discretionary service charge will be added to all bills. All prices are inclusive of the VAT at the prevailing rate*