

# *the* MENU

## STARTERS

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roasted scallops, porcini mushrooms, hazelnuts & brown butter  
fontina cheese croquettes, romesco sauce & watercress

## MAIN COURSE

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dry aged rib of Angus beef, roasted stuffed Roscoff onions & Truffle jus  
Sicilian red prawn risotto, mussels, smoked butter & gremolata

### Sides

crispy confit potatoes  
asparagus salad with sauce gribiche  
petit pois, morels, wild garlic & vin jeune

## DESSERT

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vino Santo & valrhona chocolate tiramisu

£120.00 pp

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## STARTERS

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duck liver parfait, fig & Armagnac chutney, toasted brioche  
salad of poached Scottish lobster, white asparagus, burrata & basil

## MAIN COURSE

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fillet of dry aged Angus beef, morels, wild garlic & red wine jus  
Cornish sea bass fillets, braised artichokes & lemon beurre blanc

### Sides

confit potatoes  
roasted carrots with honey & orange  
green beans with almonds  
mixed leaves with french dressing  
bernaise sauce

## DESSERT

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salted caramel & dark chocolate tart, pistachio custard  
caramelised basque cheesecake with stewed plums

selection of Neal's yard dairy British cheese, oat cakes & fig chutney

£130.00 pp

# *the* MENU

## EVENING FOOD

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### **tacos**

fried chicken taco, Pico de Gallo, lime & smoked chilli mayo

slow cooked beef brisket taco, pickles & charred corn

Baja fish taco, coriander salsa & chipotle slaw

Mac n Cheese bites, jalepeno & sour cream dip

£30.00 pp

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## EVENING FOOD

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### **toasties**

### **reuben**

pastrami, sauerkraut, Swiss cheese & Russian Dressing

### **cubano**

pulled pork, roast ham, pickles, Swiss cheese & mustard

### **tuna melt**

line caught tuna, sriracha mayo & caramelised onions

### **caprese**

burrata cheese, sun blushed peppers & basil pesto

### **served with shoestring fries**

£30.00 pp