

BESPOKE DINING EXPERIENCES

MENU A £65

Calamari

Crispy squid with chilli sea salt (366 kcal)

Niçoise salad

Seared tuna with spiced vinaigrette and Oscietra caviar (132 kcal)

Green beans and Datterino tomato salad

with aged balsamic vinegar and goat's cheese v (372 kcal)

Pan-fried sea bass

with white wine, shallots and lemon crème (1562 kcal)

Marinated baby chicken

with lemon butter (530 kcal)

Gnocchi

with San Marzano tomatoes and basil v (332 kcal)

Served with

Layered potato chips

with rosemary v (614 kcal)

Garlic baked mushrooms

with thyme and baby spinach v (407 kcal)

DESSERTS

Manjari and buckwheat mousse

with blackberry, buckwheat and cocoa nib tuile and brown butter ice cream (658 kcal)

Sorbet

a selection of homemade sorbets (203 kcal)

MENU B £80

King prawns

with lemon, chilli and coriander (195 kcal)

Niçoise salad

Seared tuna with spiced vinaigrette and Oscietra caviar (132 kcal)

Portobello mushroom carpaccio

with Dijon mustard and aged balsamic v (193 kcal)

Baked turbot

with garlic, chilli and white wine emulsion (470 kcal)

Lamb cutlets

marinated in Dijon mustard (522 kcal)

Wild mushroom risotto

with aged Parmesan and black truffle (1006 kcal)

Served with

Layered potato chips

with rosemary v (614 kcal)

Garlic baked mushrooms

with thyme and baby spinach v (407 kcal)

DESSERTS

Pain perdu au rum

vanilla-infused fresh citrus compote, hazelnut and almond praline (596 kcal)

Rhubarb and strawberry mille feuille

poached rhubarb and fresh strawberry with berry coulis and crème Chantilly (399 kcal)

MENU C £95

Yellowtail carpaccio

with citrus and miso salt (232 kcal)

Steak tartare

with cured egg yolk, lime, Dijon mustard, Parmesan and pane carasau (394 kcal)

Burrata

with Seville orange and mānuka honey v (578 kcal)

Dover sole (560g)

with citrus garlic butter (1435 kcal)

Rib-eye steak (281g)

with truffle peppercorn sauce (933 kcal)

Wild mushroom risotto

with aged Parmesan and black truffle (1006 kcal)

Served with

Layered potato chips

with rosemary v (614 kcal)

Garlic baked mushrooms

with thyme and baby spinach v (407 kcal)

DESSERTS

Passion fruit brûlée

with roasted pineapple, mango, chilli salsa, coconut and lime sorbet (466 kcal)

Textures of dark chocolate

with fresh raspberry, aero crunch and raspberry sorbet (328 kcal)