

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

Custard apple and lemongrass vacherin

Mousse topped with meringue shards, spiced sable, and Manjari whipped ganache (195 kcal)

Sorbet

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

Roasted plum

with grape and red wine gel, macaron morsels, sage-infused ice cream, and a crisp nougatine disc (298 kcal)

Chocolate fondant

with a rich Dulcey filling, served with praline ice cream and caramelised hazelnuts (421 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

Rose and blackberry cake

Sponge layered with blackberry crèmeux, rose and blackberry sorbet, and milk crisp (310 kcal)

Chocolate and apple cylinder

Buckwheat and chocolate sponge with Andoa ganache, raspberries, and grapefruit jelly v (204 kcal)



Please scan the QR code for allergen and dietary information.