

## BESPOKE DINING EXPERIENCES

### MENU A £60

### MENU B £80

#### Small Plates

##### Salmon carpaccio

Apple | fennel | feta yoghurt (222 kcal)

##### Seafood snacks

Lightly battered calamari & prawns | spicy cayenne mayonnaise | lemon (760 kcal)

##### Bruschetta stracciatella

Cherry tomatoes | stracciatella | basil balsamico lemon zest | grilled ciabatta v (169 kcal)

#### Small Plates

##### Grilled tiger prawns

Chilli | garlic | lemon | coriander (466 kcal)

##### Steak tartare

Cornichons | lemon | Dijon mustard sour cream | Oscietra caviar (266 kcal)

##### Burrata

Crispy garlic | cherry tomatoes chilli | maple | white balsamico v (857 kcal)

#### Main Plates

##### Tuscan baked cod

Parmesan crust | garlic butter | charred asparagus | popcorn capers (402 kcal)

##### Grilled baby chicken

Miso butter | honey | chilli | garlic spring onion (567 kcal)

##### Gnocchi

San Marzano tomatoes | olive oil garlic | basil v (436 kcal)

##### Served with

Fries naturelle v (470 kcal)

##### Green salad

Mixed greens | Datterini tomatoes citrus vinaigrette v (79 kcal)

#### Main Plates

##### Pan-fried sea bass

White wine cream | lemon | chervil (1662 kcal)

##### Rib-eye steak

Peppercorn sauce | white truffle oil (829 kcal)

##### Wild mushroom risotto

Porcini | aged parmesan | black truffle (994 kcal)

##### Served with

##### Potato mousse

Aerated potato | milk | butter v (270 kcal)

##### Green salad

Mixed greens | Datterini tomatoes citrus vinaigrette v (79 kcal)

#### Desserts

##### Crème brûlée cheesecake

Vanilla | caramel crackling forest berries v (335 kcal)

##### Tarte Tatin

Apple | pear | clotted cream gelato v (524 kcal)

#### Desserts

##### Mango mousse

Carrot sponge | buckwheat | caramel mango v (395 kcal)

##### Molten fondant

Chocolate | Tahitian vanilla ice cream v (523 kcal)



Please scan the QR code for allergen and dietary information.