

SIGNATURE 5-COURSE MENU

(~£50 per person)

AMUSE

Pistachio & Rose Water Marshmallow with a Cardamom Wafer

STARTER

- Chilli Salted Calamari with Spicy Chorizo & Grilled Asparagus
- Crispy Pea & Mint Fritter (V) with Avocado Butter & Comfit Tomatoes and Pepper

MAIN

- Dry Aged British Rib Eye Fillet with Pepper & Spice Massage, Smoked Garlic Mushrooms, Truffle Tomato Confit & Tarragon Potato Terrine
- Roasted Monk Fish Tail with Cinnamon Squash Purée, Crisp Radish & Citrus Emulsion
- Balsamic Glazed Goat's Cheese & Pickled Beetroot with Warm Kale & Sesame Salad

PRE-DESSERT

Lemon & Thyme Ricotta Granita with Hazelnut Crumble

DESSERT

- White & Dark Chocolate Ginger Mousse with Honey Crumb Crunch
- Madagascan Vanilla & Blueberry Brûlée with Warm Sablé Crisps