

# À MANGER

NIBBLES	<b>Olives</b> Marinated olives	5
	<b>Bread</b> French bread   Olive oil & balsamic reduction	5
	<b>Crudites</b> Baby gem lettuce   Carrots   Radish   Endive   Tabasco emulsion	5
<hr/>		
MEAT	<b>Beef</b> Flat iron steak   Butter garlic kale   Confit shallots   Red wine jus	12
	<b>Lamb</b> Herb & Pistachio crusted lamb rack   Parsnip puree & crisp   Orange jus	12
	<b>Chicken</b> Pan seared sous vide chicken breast   Grilled asparagus   Roasted celeriac   Truffle jus	11
SEAFOOD	<b>Scallops</b> Burnt apple puree   Panchetta crumb   caviar   Bonito cream	12
	<b>Prawns</b> King prawns   Bisque   Raw mango salsa   Crispy fish scales	14
	<b>Seabream</b> Seared seabream   Tenderstem broccoli   Caviar herb beurre blanc	11
VEGETARIAN + VEGAN	<b>Mac &amp; Cheese</b> Orzo Pasta   3 cheese bechamel   Raisin & caper puree   Parmesan crisp (V)	9
	<b>Quinoa + Cauliflower</b> Wilted kale quinoa   Curried cauliflower florets   Hazelnut pesto (VG)	9
	<b>Cabbage</b> Roasted cabbage   vegan dill yoghurt (VG)	9
<hr/>		
SIDES	<b>Truffle and Parmesan Potato</b> Deep fried crushed potatoes   Truffle and parmesan	5
	<b>Brussel sprouts</b> Brussels sprouts   Sauce gribiche	5
	<b>Mixed Salad</b> Seasonal mixed salad   French mustard dressing	5
	<b>Wild rice</b> Steamed wild rice   Spinach and courgette	5
<hr/>		
DESSERT	<b>Pavlova</b> Meringue   Lime curd   Exotic fruits   Dehydrated strawberries	7
	<b>Sorbet</b> Ask the server for the seasonal flavour	6

A discretionary service charge of 13% will be added to your bill. For advice on allergies and intolerances please contact a member of staff