Events

SET MENU

TO SHARE

Tahini & Greek yoghurt
Crushed tomato, roasted shallot & Pita

STARTERS

Burrata
Piquillo peppers, Heritage tomatoes, basil & Black olives
Octopus
Fava bean cream, "Sauce Vierge" & zaatar
Lamb Kofta
Tahini pickled shimeji & Pita

MAIN COURSES

Courgette "spaghetti"
Basil Pesto, smoked ricotta & pistachio
Sea bream
Piquillo cream, wilted spinach & zaatar
Half Spiced Chicken
French fries. Lemon, garlic & Jus
Lake district Farmers Rump steak 35 days aged – 180 gr *(sup.£10.00)*
Green peppercorn sauce & French fries

DESSERTS

Citrus semifreddo
Rhubarb & hazelnut crumble
Blackberry tart
Lime Chantilly cream
Ice cream & sorbet selection
Pistachio / salted caramel or Mango / raspberry
Buffalo Camembert
Cugna & Baguette