



Three Course Plated

STARTERS

Burrata, heritage tomatoes, basil oil, toasted pine nuts, balsamic pearls, salad leaves (V, GF)

Beetroot cured salmon, avocado mousse, lemon dressing, apple, microgreens (GF)

Smoked duck breast, forest fruit jam, frisée salad, walnut vinaigrette (GF)

MAINS

Roasted vegetable lasagne, tomato sauce (V)

Pan-roasted salmon, beurre blanc sauce, potatoes, asparagus, fresh garnish (GF)

Corn fed chicken breast, stuffed with spinach & ricotta, dauphinoise potatoes,
baby carrots, red wine sauce (GF)

Braised lamb shank, potato purée, root vegetables, thyme jus (GF)

DESSERTS

Gâteau of the day (V)

Tiramisu (V)

Classic cheesecake



All our food is prepared in a kitchen where all or some of the listed food allergens are present.

(Allergens: Gluten, crustaceans, molluscs, egg, fish, peanuts, tree nuts, soya, milk, celery, mustard, sesame, lupin, sulphites)

If you have a food allergy or intolerance, please let us know before ordering. Abbreviations used: V – Vegetarian, VG – Vegan, GF – Gluten Free.