

T A C O R E C E P T I O N

A glass of Chapel Down
Red pepper, goats cheese taco
Salt cod & crab taco
Beef fillet taco

Freshly baked bread and beef fat butter

S T A R T E R S

Seabass tartare, lime crème fraîche, caviar
Chargrilled octopus, rommesco sauce
Beetroot carpaccio, pickled radish, coconut dressing
Wood fired scallop, cauliflower, brown butter

T H E M A I N E V E N T

10oz Sirloin (served medium)
with Béarnaise sauce, glazed onion, bone marrow butter
Wild mushroom and farrow risotto with British truffles
Charcoal grilled monkfish, mussel, saffron
Skate, pork belly, sprout tops

served with
Beef fat chips, Dijonnaise, chives
Charred hispi cabbage, ranch dressing, crispy onions
Butternut squash wedge, tandoori seeds

A F T E R S

Chocolate negus, milk ice cream, nibbed cacao
Raspberry trifle, pistachio, white chocolate
Mascarpone crème brûlée, sour cherry sorbet
Mirabelle plum soufflé, Mirabelle ripple ice cream

Finish with tea or coffee