



SET MENU III

(3 COURSE SET MENU / £70 PER PERSON)

STARTERS

Oxheart Tomatoes with Burrata, Baron Red Onion, Capers,
Balsamic Pearls, Sweet Balsamic Sauce and Basil

or

Yellowfin Tuna Tartare with Avocado Mousse, Slow-Cooked Egg Yolk
and Sturgeon Caviar, Shallots, Chives and Baby Parsley

or

Beef Fillet Tartare with Egg Yolk Cream and Toasts

MAIN COURSE

Herb Crusted Lamb Rump Steak with Red Wine Sauce

or

Pan-Fried Halibut with Salsa Verde Sauce and Potato Crunch

or

Tagliolini with Truffle Sauce, Parmesan and Fresh Black Truffle

CHOICE OF SIDES

Triple Cooked Chips with Parmesan / Roasted Asparagus with Parmesan / Sautéed Spinach

DESSERT

Amalfi Lemon Tart

or

Classic Tiramisu

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team before placing an order so that we can advise you on your choice. As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be tracefree. A discretionary 12.5% service charge will be added to your final bill. All prices are inclusive of VAT.