

# Sample Menu

July 2024

## Starters

Gazpacho Andaluz with Marcona almonds and basil oil

Ox cheek rendang with tamarind, peanuts, chilli, lime and mint

Cavatelli with braised rabbit, Morteau sausage, white wine, cream and tarragon

Buffalo mozzarella with roast peaches, spiced nut pesto, tropea onions and lemon

Arista Toscana: thinly sliced herb-crusted pork loin with grilled fennel, lemon, olive oil and crackling

Zarzuela: spicy Spanish seafood stew flavoured with tomato and chilli, with soft chorizo on toast and aioli

Rare-grilled tuna with black bean and corn salsa, guacamole, crème fraîche, lime and coriander

Lobster raviolo with bisque sauce, brown shrimps, tomato and basil (+£7.50)

## Mains

Chateaubriand with hand-cut chips and béarnaise sauce (+£10.00)

Tian Provençale with garlic bread, courgette purée, artichoke and aioli

Roast rump of veal with polpetta, grilled courgette, soft polenta and salsa verde

Anjou pigeon with pickled cherries, fondant potato and cabbage paysanne (+£7.50)

Herb-roast chicken with crisp potato, roast foie gras, sweetcorn purée, sherry vinegar

Sea bream fillet with grilled cuttlefish, mushroom duxelles, creamed coco beans and chives

Roast cod with olive oil mash, stuffed courgette, Provençale tomato and gremolata

## Dessert

Crème brûlée

Black Forest délice with poached cherries

Hot chocolate pudding with praline parfait

Raspberry frangipane tart with clotted cream

Crostoli biscuits with strawberries, ricotta, lemon curd and blackcurrants

Summer fruit compote with coconut sorbet and soft amaretti

Caramel ice cream or blackberry sorbet

Grande Assiette de Fromage Chez Bruce (+£7.50)

*Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free*