

Priced at £79 per person with a glass of Albourne Estate English Sparkling Wine or £139 per person for bottomless.

STARTERS

Beef Tataki Crispy Salad, Peanuts, St. Ewe Egg Yolk (H,2,3,6,8,12)

Courgette Frittata Crab Salad & Lobster Mayonnaise (H,4,6,13)

Cuore Del Vesuvio Tomato Tomato Texture, Sweet Onion, Basil (VE, H, 3,8,12)

MAINS

Steamed Sea Bass Vietnamese Style, Ginger, Chilli, Glass Noodles (H,3,5,7,8,12)

> Wok-Fried Chicken Lemongrass, Chilli & Jasmine Rice (H,3,5,7,8,12)

Organic Tofu & Mushrooms Braised Tofu in Shiitake Mushrooms, Spring Onions, Jasmine Rice (H,VE,3,8,12)

ON THE BUFFET

The Cheese Monger In Collaboration with Aubrey Allen Premium British & European Cheeses, Condiments and Sourdough Crackers

Sweet Sensation

Homemade Desserts, Cakes and a Luxurious Chocolate Fountain with Original Beans Organic Chocolate