

## MENU DU JOUR

2 courses 25.00 3 courses 28.00

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Pumpkin soup, pumpkin seeds, crème fraiche

Foie gras ballotine, spiced pear, grape, radish

Confit Loch Duart salmon, grapefruit gel, horseradish mayo, cucumber, burnt grapefruit, beetroots

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Free range chicken breast, pot au feu, parsley and tarragon pesto, chicken consommé

Roasted cod loin, artichoke, leek, truffle, chicken jus

Parsley and white onion risotto, 24 month aged parmesan

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Key lime pie, passion fruit coulis, Swiss meringue, lemon sorbet

Vanilla panna cotta, roasted plum, oat crumble

Homemade ice cream and sorbet selection

All prices are inclusive of VAT

A discretionary 12.5% service charge will be added to your bill

Please be aware that some dishes may contain nut traces

If you have any specific allergies, please inform a manager immediately