



£75 THREE COURSES

Starters

Burrata (V) truffle dressing, wild mushroom toast, early harvest olive oil 778 Kcal

Cornish Crab Salad toasted Brioche, apple, grapefruit & radish 305 Kcal

Seared Beef Tataki Truffled citrus soy, seaweed salad, artichoke chips 342 Kcal

Mains

Truffle & Burrata Ravioli (V)
wild broccoli, roast garlic, chilli, lemon butter sauce
toasted Parmesan breadcrumbs 530 Kcal

Baked Fillet of Hake smoked aubergine baba ghanoush, lemon tahini dressing 441 Kcal

Aged Beef Ribeye roasted shallot & Bordelaise sauce 1079 Kcal

Sharing Sides

Chef Selection of Sides (V) 350 Kcal



Desserts

Vanilla Crème Brulée (V) fresh blackberry, blackberry coulis & mint 712 Kcal

Warm Chocolate Cake vanilla ice cream 720 Kcal

British Cheese Board (V) grapes celery, quince membrillo & crackers 628 Kcal

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. 13.5% service charge will be added to your bill. Prices include VAT.