

Set Menu

Starters

Rum & Coconut Caribbean Prawns (GIF)(DF)

Lime segments, coconut yoghurt & baby basil

Chicken & Apricot Terrine

Tarragon emulsion, frisée lettuce & sourdough croûte

Roasted Broccoli Steaks (VE)

Almond ajo blanco, sliced grapes & pomegranate chimichurri

Main Course

24-Hour Braised Beef Shin (GIF)

Jerusalem artichoke purée, veal jus, chives & pavé potatoes

Roasted Hake (GIF)

Lemongrass & fennel-infused white wine sauce, new potatoes & dill oil

Roasted Celeriac Risotto (GIF)(VE)

Almond & chive truffle dressing, pickled beetroot & watercress

Desserts

Baked Yoghurt

Blood orange gel, sesame tuile, orange curd & burnt orange segments

Cinnamon & Maple Roasted Pineapple (GIF)(VE)

Pecan granola, coconut mousse & mango sorbet

Amaretto Parfait

Warm poached pears, pear gel & almond brittle

(DF) Dairy Free, (GIF) Gluten Intolerant Friendly, (V) Vegetarian, (VE) Vegan. For full allergen information, please ask a member of staff.