

MENU

STARTER

Seared King Scallops, Truffle Cauliflower Puree, Golden Raisins, Root Vegetable Crisps

Roasted Jerusalem Artichoke Soup, Truffle Oil, Croutons Warm Duck Salad, Fennel, Figs, Rocket, Spinach, Raisins, Honey Mustard Dressing

MAINS

8 OZ Steak au Poivre, Black Truffle Mashed Potato, Grilled Asparagus, Confit Tomato Whole Roasted Seabass, Spinach, Red Peppers, Pimento Salsa Karela & Chickpea Curry, Garden Peas, Coconut Jasmine Rice

DESSERT

Chocolate Fondant & Vanilla Ice Cream Exotic Fruit Salad & Raspberry Sorbet Crème Brûlée, Mixed Berry Compote

$-- \ \mathbf{\pounds}70 ---$ PER PERSON

(v) Vegetarian (vg) Vegan (gf) Gluten Free Food Allergies & Intolerances: Some of our menu items contain allergens and there is a small risk that traces of these may be in another dish served here. Please ask to speak to our staff if you want to know more about our ingredients. Please note there will be a discre onary service charge of 13.5% added to the bill.