



## DINNER

*2 Courses £32 / 3 Courses £39*

House Bread & Butters

Amuse Bouche

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### STARTERS

Duck Leg Pavé, Smoked Breast, Chicory, Quince, Mandarin, Hazelnut

Tandoori Mackerel, Pink Fir Saag Aloo, Raita, Coriander, Chili

Goats Cheese, Roasted Squash, Cavolo Nero, Walnut

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### MAIN COURSES

Lamb Rump, Cauliflower, Bulgar Wheat, Date, Dukkah

Sea Bass, Gnocchi, Artichoke, Burrata, Prawn Tartare

Wild Mushroom Risotto, King Oyster Mushroom, Parmesan, Truffle

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### SIDES

Garlic + Rosemary Potatoes - £4 / Sautéed Seasonal Greens - £4  
Roasted Carrots, Quinoa, Rocket, Pomegranate, Orange, Coriander - £4

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### DESSERTS

Macchiato Macaron, Hazelnut, Baileys, White Chocolate

Caramelized Fig, Meringue, Marshmallow Fluff, Almond, Textures of Raspberry, Amaretto

Selection of Artisan Cheeses, Traditional Garnishes [£5 supplement]

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Petit Fours