

## **STARTERS**

PRAWN COCKTAIL avocado salad & marie rose sauce

SEA BASS CEVICHE chilli, ginger & pickled pearl onion (H)

### USDA MEAT BALLS

tomato fondue, rosemary & feta cheese

# MAINS

USDA PRIME FILLET | 220g / 7.5 oz

crispy potatoes & seasonal greens

### LAMB CUTLETS

roast aubergine & jus gras (H)

### MUSHROOM RAVIOLI

truffle parmesan sauce

# DESSERT

### **ICE CREAM & SORBETS**

BAKED ALASKA vanilla ice cream & cherry sauce

### ALMOND MILLEFEUILLE

summer fruits & mascarpone cream

### £52 PER PERSON

#### EXECUTIVE CHEF : IOANNIS GRAMMENOS

(H) DENOTES OUR FOOD IS HALAL | (V) DENOTES VEGETARIAN GUESTS WITH ALLERGIES AND INTOLERANCES SHOULD MAKE A MEMBER OF THE TEAM AWARE, BEFORE PLACING AN ORDER FOR FOOD OR BEVERAGES. ALLERGEN INFORMATION IS AVAILABLE ON REQUEST FROM YOUR SERVER. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL ALL PRICES SHOWN IN GBP