margaux

£55/Person

STARTER

SEARED FOIE GRAS

toasted brioche, apricot jam, port reduction

LOBSTER SALAD

violet potato, white peach, winter cress

GNOCCHI

piedmont Castelmagno cheese

MAIN COURSE

WILD TURBOT

sautéed wild mushroom, tomato concasse, chestnut

SEARED LOIN OF LAMB

sweet potato mash, black sesame crumble, jus de rôti

PAN SEARED ANGUS FILLET

pink peppercorn sauce, glazed garden vegetables

SELECTION OF SIDES

baby vegetables, green beans, provençal baby potatoes, rocket and tomato salad

DESSERT

RASPBERRY MOUSSE

lychee & rose sorbet

CARAMELISED APPLE TART

cinnamon ice cream, orange zest

CHEESE PLATE

Selection of cheeses