

Signature



Starters

Smoked salmon Devonshire crab carpaccio, avocado mousse and lime oil (v) (gf)

Baby heritage candy cane beetroot with whipped chive goat cheese cream (v) (gf)

African spiced pork belly with scallop, carrot and miso puree & watercress herb salad (gf)

Mains

Tortellini with pumpkin blue cheese, oven dried tomatoes, frisée – parsley salad and spinach cream (v)

Parsley crusted halibut with fried artichoke, samphire and lemon clams Velouté sauce (gf*)

Slow cooked lamb rump steak, green peas puree, wild mushrooms, comfit cherry tomatoes and mint emulsion

(gf*)

Desserts

Lemon & basil panna cotta with cherry compote (v)

Chocolate mousse with ice cream (v)

Coffee or Tea & Petit Fours

WINE RECOMMENDATION

Chardonnay, The Listening Station, Victoria, Australia, 2016 (white)

Bonarda, Nieto Senetiner, Lujan De Cuyo, Argentina, 2014 (red)

(gf) - gluten free **(gf*)** may be prepared without gluten **(v)** - vegetarian **(vv)** - vegan **(nuts)** - contains nuts

We list only the main ingredients in our dishes. If you have a dietary restriction or require further information on the allergen content of our dishes please ask a member of staff for assistance. We are unable to guarantee that any menu item is completely allergen-free.

Prices are inclusive of VAT

A discretionary 10% service charge will be added to your bill