

SET MENU

Three-courses 65

A	MUSE-BOL	ICHE ———
Olive-Fed Yorkshire Wagyu Bed Bone marrow mayo, chive		Corsican Sea Bass Ceviche Orange, watermelon radish, chilli <i>gf</i>
Grilled Palm Hearts Avocado, rocket, balsamic vinega	ar <i>gf/pb</i>	Burrata Caprese Heritage tomatoes, pesto, sourdough crostini
	MAINS	
Pan Roasted Yorkshire Chicken Chestnut mushroom, carrot, Madeira sauce <i>gf</i>		Lamb Rump Rainbow chard, peas, lamb jus <i>gf</i>
Roast Wild Stone Bass Grilled artichoke, guanciale, Beurre blanc <i>gf</i>		Risotto Primavera Superstraccia, broccoli <i>gf/pb</i>
	- DESSERT	TS
Tarte Tatin Vanilla ice cream pb	Hot Chocolate (Grue de cacao, sa caramel ice cream	lted Poached rhubarb, salted oat granola
	DETIT FOI	IRS

