

## SET MENU

Three-courses 65

A1	MUSE-BOUC	HE —
	- STARTERS	
Olive-Fed Yorkshire Wagyu Beef T Bone marrow mayo, chives	artare	Corsican Sea Bass Ceviche Orange, watermelon radish, chilli <i>gf</i>
<b>Grilled Palm Hearts</b> Avocado, rocket, balsamic vinegar	gf/pb Her	Burrata Caprese ritage tomatoes, pesto, sourdough crostini
Pan Roasted Yorkshire Chicken Chestnut mushroom, carrot, Madeira sauce <i>gf</i>		<b>Lamb Rump</b> 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>
	DESSERTS	
Tarte Tatin Vanilla ice cream <i>pb</i>	Hot Chocolate Cake Grue de cacao, salted caramel ice cream v/g	Poached rhubarb, salted oat granola

## *v* vegetarian | *pb* plant based | *gf* gluten free

PETIT FOURS

