

## **Amuse bouche**

Chef's palate teaser

## **Starters**

Tuna tartare, avocado, ponzu, corn tortilla  
Roasted peppers, whipped feta, ve-duja, focaccia *pb*  
Burrata, port poached pear, walnut, chicory *gf*  
Lamb croquettes, truffled celeriac puree, lamb Jus

## **Mains**

Seabass fillet, baked fennel  
Jerusalem artichoke risotto, plant stracciatella *pb, gf*  
Herb fed chicken, harissa butter, baby leek *gf*  
300g dry aged black angus sirloin steak *gf sup +10*

## **Sweet**

Pavlova, chantilly, blackberry, pistachio *gf*  
Baked passion fruit cheesecake  
Dark chocolate mousse, sour cherries, almond *pb*

## **Sides**

Chef's selection to share  
House salad, vinaigrette, (PB)  
Smashed cucumber, Sesame seeds, mint *pb, gf*  
Roast young carrots *pb, gf*  
New potato, mint butter *gf*  
Tender stem broccoli, harissa butter, smoked almonds  
Skin on Fries, sea salt *pb, gf*

## **Group menu 55**

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

All prices include VAT. A discretionary 12.5% charge will be applied to your final bill. Please let our team know if you have any allergies, and for full allergen information please ask for the manager.