



TERRACE

GRILL & BAR

STAR DEAL

STARTER

Beef consommé with compressed beef and baby vegetables

Compressed ham hock terrine with celeriac remoulade watercress orange dressing

Grilled vegetable timble with goat's cheese, basil pesto and tomato caponata

MAIN COURSE

Herb crusted lamb cutlet with pomme Anna, savoy cabbage, grilled chicory, olive tapenade and mint jus

Pan fired sea bass, Mediterranean vegetables, prawn rosti and salsa verde

Butternut squash, spinach and goat's cheese wellington with red pepper sauce

DESSERT

Pear and honey clafoutis tart, Madagascar vanilla Anglaise, steamed ginger ice-cream

Passion fruit posset, with raspberry compote and shortbread biscuit

Deconstructed lemon tart, poppy seeds streusel, meringue and yogurt sorbet

A 12.5% discretionary service charge will be added on top of your bill. All prices are inclusive of VAT. We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.