

### ARRIVAL DRINK

Bruno Sorg, Crémant d'Alsace, Eguisheim, France  
(£8.5 supplement per person)

### SNACKS ON ARRIVAL

Olives & spiced almonds  
Ham & Manchego croquettes (£3 supplement per piece)



### STARTERS

*Please select from the following:*

Roast pumpkin, burrata, radicchio, chilli & pine nuts  
Fish soup, rouille, Gruyère & croutons  
Jambon Noir de Bigorre & celeriac remoulade  
*served with with Pompette baguette & butter*

### MAINS

*Please select from the following:*

Soft Parmesan polenta, Baby artichokes, rainbow chard, olives & gremolata  
Halibut fillet & shellfish bisque sauce  
Roast Sirloin of beef, watercress & Béarnaise sauce  
*For the table: Purple sprouting broccoli & Roast Pink fir potatoes*



**Additional cheese course (optional)**

£15 per plate (*a plate can serve 2-3 people*)



### DESSERTS

*Please select from the following:*

Panna cotta, Yorkshire rhubarb & pistachio biscotti  
Kirsch choux bun, Griottines cherries  
& warm chocolate sauce

*Unlimited, filtered,  
still & sparkling water £1 (per person)*

12.5% discretionary service charge  
will be added to the bill

### TEA & COFFEE WITH PETIT FOURS

*Pots of tea & cafetieres coffee with petit fours (£5 supplement per person)*

We are happy to cater for  
dietary requirements.

Please speak to our staff about the  
ingredients in your meal, when booking.

SAMPLE MENU – £70 PP