

Starters

Vegetarian & vegan

Roasted artichokes, peas puré and truffle mousse
Burrata with heritage tomatoes, hazelnuts, balsamic glaze and basil olive oil
Asparagus with fondant potatoes, creamy pumpkin and peas
Portobello mushrooms, seasoned polenta and cherry tomatoes confit (vegan)
Fried battered mix seasonal veg, dill mayo and mix leaf salad (vegan)

Fish

Salmon carpaccio, radish, cucumber & mascarpone
Razor clams, lime, garlic bread crumbs and tomato concassé
Fried prawns, squids, whitebait and courgettes with garlic & dill mayo
Grilled octopus, saffron mash potatoes and tenderstem broccoli
Scallops with creamy peas, caramelised pancetta and aubergine pure'

Meat

Parma ham, ricotta mousse, caramelised figs and flat bread
Beef tartare, fried capers, confit yolk and parmesan mousse
Beef carpaccio, baby spring onions, fondant potatoes and Jerusalem artichokes puré
Duck foie gras, garlic flat bread, orange confit and goat cheese mousse
Pork fillet, pistachios, green apple and beef stock reduction