

To Start...

Sea Bream Ceviche, lime, leche de tigre sauce,
pomegranate, mixed berries, squid ink crispy tuile

21

Crispy Fried Squid, piquillo pepper medley, ricotta cream, aioli and fresh herbs

19

Smoked Beef Skirt Tartare, paprika, wholegrain mustard,
Espelette pepper and fresh herbs, confit egg yolk and homemade crisps

22

Heirloom Tomato Carpaccio,
green zebra tomato pickles with elderflower, burratina, roasted peaches and basil sorbet

17

All starters can be served as a main course at an additional 50%

To Follow...

Veal Chop, rosemary-infused jus, Robuchon-style mashed potato

42

Roasted Quail Fillets, celeriac mousseline,
vitello tonnato sauce, glazed vegetables, crispy sage leaf chips

35

Sea Bass Fillet, spelt risotto,
courgette tapenade and roasted courgettes, lemon oil

33

Albacore Tuna Sashimi, Thai salad,
strawberry and fennel dressing, Thai basil oil and kalamansi

29

Beef Sirloin Tagliata, Parmesan, rocket,
sun-dried tomatoes, balsamic glaze and baby potatoes

28

... To Finish

Selection of Aged Cheeses from Poirel (Master Cheese Affineur)

15

Mixed Berry Pavlova, yoghurt ice cream

12

Apricot & Pistachio Macaron, apricot ganache and pistachio cream, roasted apricots

13

Peanut Butter Parfait, praline shards, chocolate ice cream

13

Coconut & Pineapple Malibu, like a Piña Colada

12