



MEAT SELECTION

CHEF'S AMUSE BOUCHE

SOUP

White Onion & Truffle Soup **D**
Confit chicken, chive oil

APPETIZER

Chicken Cordon Bleu **D E G**
Panko crumbs, chicken mortadella, carrot & anise fondue

or

Savory Cauliflower Cheesecake **D G N**
Piquant tomato jam, balsamic reduction, hazelnut

MAIN COURSE

Black Angus Steak **D G**
Celeriac mousseline, broccolini, rainbow carrots, morel jus

or

Rosemary Orange Chicken **D G N**
Buttermilk mash, asparagus, parsley pesto, natural jus

DESSERT

65% Cacao Dark Chocolate & Caramel Log **D E G**
Chocolate caramel crèmeux, mixed berry jelly, raspberry coulis, sesame brittle

or

Lemon, Coconut & Greek Yoghurt **D E G N**
Coconut crèmeux, fennel chia seed gel, hazelnut soil, fresh berries, mint

A Alcohol **D** Dairy **E** Egg **G** Gluten **N** Nuts **S** Spicy **V** Vegetarian **DF** Dairy Free
VE Vegan **SF** Seafood **GF** Gluten Free **★** Signature Dishes **🍷** Locally Sourced **♻️** Sustainable

Should you have any dietary requirements or food allergies,
please inform your server