



Starters

Asparagus Wrapped in Parma Ham, Poached Egg, Hollandaise, Cured Egg Yolk

Seared Scallop and Sole Mosaic, Caramelised Scallop

Harissa-Roasted Carrot and Parsnip Salad, Houmous, Beetroot and Walnut Vinaigrette

Main course

Pan-Seared Sous Vide Sirloin, Pomme Purée, Carrot, Fennel Jus

Roast Pollock, Braised Celeriac, Scampi Provençal, Chilli Sprouting Broccoli, Lemon Gel

Miso and Coconut Shiitake Risotto, Crispy Enoki, Pickled Mooli

Sweets

Matcha Panna Cotta, Strawberries, Shortbread, Raspberry Gel

Chocolate and Jasmine Sphere, Raspberry Sorbet

Pineapple Tarte Tatin, Pineapple Sorbet

£22.00 per person for 3 courses

£18.00 per person for 2 courses



MENU SUBJECT TO CHANGE AND AVAILABILITY

Please let us know if you have any dietary requirements or allergies before you order



Winner of Restaurant Experience of the Year

