

## 3 COURSE MENU

### STARTERS

Cavolo nero soup & yoghurt

Blow torched mackerel, red currants & yoghurt

Hamhock, celeriac chips, almonds & truffle cream

### MAINS

Ravioli, ricotta, provolone & girolles

Pan-fried seabass, purple sprouting broccoli & red wine sauce

Grilled rump steak, confit potato, shallot & port jus

### DESSERTS

White chocolate marquise, pistachios &  
white chocolate ice cream

Blood orange tart, raspberry, raspberry sorbet

Cheese selection, walnut toast

2 Courses £30 per person, 3 Courses £36 per person  
(Excluding 12.5% optional gratuity)