TASTING MENU

£40

STARTERS

423 kcal **Burrata**
heritage tomatoes, olive tapenade, basil pesto
(Gluten, Milk, Sulphites)

379 kcal **Tempura Prawns**
saffron aioli
(Crustaceans, Egg, Gluten, Milk, Mustard)

190 kcal **Greek Salad**
kalamata olives, cucumber, red onion, cherry tomato, feta cheese, oregano, lemon dressing
(Milk, Sulphites)

MAINS

333 kcal **Pan-seared Seabass**
spring vegetables, tomato Provençale sauce
(Gluten, Fish, Milk, Sulphites)

528 kcal **Roast Baby Chicken Ratatouille**
vegetable ratatouille, herb oil
(Gluten, Milk, Sulphites)

379 kcal **Crispy Aubergine (VG)**
curry sauce, coconut yoghurt
(Celery, Gluten, Sulphites)

DESSERTS

397 kcal **Crème Fraîche Cheesecake**
mango, passionfruit
(Egg, Gluten, Milk, Soya, Sulphites)

926 kcal **Vegan Brownie (VG)**
seasonal berries, vanilla ice cream
(Soya, Sulphites)

Vegetarian (V), Vegan (VG) options available.
Adults need around 2000Kcal a day.
All prices are inclusive of 20% VAT.
A discretionary service charge of 12,5% will be added to your final bill.

We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained staff about allergens.