

MENU

STARTERS

quail, asparagus & broad bean tortellini, pecorino
king prawn & mascarpone tartlet, shellfish & saffron oil
duck breast & pork belly terrine, picked vegetables &
crostini



MAINS

assiette of spring lamb, burnt leek, peas & rosemary
hirramasa kingfish, croquette, orange, fennel &
pomegranate
chicken kiev, truffle butter, spinach & celeriac



DESSERTS

eton mess - flakey meringue, strawberries,
marshmallow & crème chiboust
bitter chocolate and salted caramel tart, raspberries &
clotted cream
tarrago river triple cream brie, quince, pear & lavosche