



3 Course Set Menu
Complimentary Glass of Prosecco

Welcome Snack

Starters

Chilled Almond Velouté v
grape, toasted almonds, rapeseed oil
focaccia croutons

Burrata

Compressed watermelon
kalamata olive, lime & basil
rapeseed oil

Seared Tuna

Yellow fin tuna torchon
quail egg, sun dried tomato
green beans, black olive
Provencal dressing

Mains

Chicken Ballotine

Norfolk chicken, baby gem lettuce, yeast puree
parmesan, brioche croutons, soft boiled egg
anchovies

Market Fish

Fillet, kitchen garden vegetables
white wine velouté

Pasta

House made pasta, smoked ricotta
San Marzano tomato sauce
basil, 36-month parmesan

Dessert

Raspberry Eton mess

Chantilly cream, French meringue
raspberry coulis, fresh raspberries

Cheese Board

Selection of 3 cheeses, chutney
biscuits

Choux

passionfruit diplomat, coconut sorbet
tropical brunoise

Sorbet selection

Selection of three & tuille

Available Thursday & Friday lunchtime from 12pm-2:30pm, and early evening at 6pm (last orders 6:30pm)