

Starters

Beetroot gazpacho	£6.00
<i>Guacamole and Granny Smith apple</i>	
Warm grilled cuttlefish	£8.00
<i>Braised fennel salad</i>	
Pan seared quail breast	£8.00
<i>Green Chartreuse and toasted pine nuts</i>	
Smoked salmon	£9.50
<i>Pomegranate blinis sour cream and caviar</i>	
Duck foie parfait	£9.95
<i>Caramelized pear, toasted brioche</i>	

Salad corner

Choose your ingredient for your perfect salad.

Green salad	£4.00	Grilled chicken	£4.00	Croutons	£1.00
Parmesan cheese	£2.00	Bacon	£1.50		
<i>Virgin olive oil & Balsamic vinegar, Caesar or Vinaigrette dressing</i>					

Main courses

Pan roasted corn fed chicken breast	£18.50
<i>Cep velouté Serrano ham wafer</i>	
Roast rack of lamb	£22.50
<i>Rosemary colcannon potatoes, Rioja fume</i>	
King prawns	£18.50
<i>Saffron root ginger and baies roses sauce, wild rice</i>	
Duck breast	£19.50
<i>Pak Choi, caramelized kumquats, cola pan gravy</i>	
Seared medallion of beef fillet	£21.50
<i>Creamed spinach ox tail butter thyme jus</i>	
Grilled Bay of Gibraltar sea bass	£21.50
<i>Samphire shrimp tortilla</i>	

Desserts

Flamed strawberry Romanov	£6.00
<i>Curacao cream black pepper and Mandarinine juice</i>	
Summer punch macerated fruit	£6.00
<i>Lemon sorbet with chocolate stick</i>	
Chilled Amalfi	£6.00
<i>Lemon and pistachio soufflé</i>	
Pineapple ravioli	£7.00
<i>Rosewater mascarpone cream Garaspinata almonds</i>	
Chocolate and praline fondant	£8.00
<i>Passion fruit and mango sorbet</i>	