

STARTERS

SPICED SCALLOPS

Confit tomatoes, brown butter, chilli emulsion and capers

TRUFFLED BURRATA

Cherry tomatoes, truffle balsamic dressing and sweet tomato relish

BEEF TARTARE TACOS

Cornichons, shallots, parsley

MAINS

All mains are served with chips or grilled Tenderstem broccoli or a green salad.
Steaks are served with your choice of sauce

TIRA DE ANCHO 400G

RIBEYE. Spiral cut, slow grilled

FILLET 300G

Lean and tender with a delicate flavour

CHICKEN MILANESE

Rocket salad, shaved parmesan, lemon

PUMPKIN, RICOTTA AND SAGE RAVIOLI

Pumpkin purée, walnuts, sage and vegetarian Parmesan

SALMON STEAK

Seared salmon served with Puttanesca sauce

DESSERTS

CHOCOLATE TORTE

Chocolate biscuit, coffee, dulce de leche cream, caramelised hazelnuts, vanilla ice cream

DULCE DE LECHE CHEESECAKE

Dulce Chantilly cream with hazelnuts, buckwheat crumble, confit cherries

CHEESE

CHEESE SELECTION

Selection of three British cheeses, farmhouse chutney, crackers

