

## 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

