FFAST

85 per person | Our most luxurious menu, offering four courses



STARTERS

SPICED SCALLOPS

Confit tomatoes, brown butter, chilli emulsion and capers

BEEF TARTARE TACOS

Cornichons, shallots, parsley

TRUFFLED BURRATA V

Cherry tomatoes, truffle balsamic dressing and sweet tomato relish

MAINS

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

CHIMICHURRI RIBEYE 400G

Spiral cut and slow grilled with chimichurri

CHICKEN MILANESE

Rocket salad, shaved Parmesan, lemon

SALMON STEAK

Seared salmon served with Puttanesca sauce

FILLET 300G

Lean and tender with a delicate flavour

PUMPKIN, RICOTTA AND SAGE RAVIOLI V

Pumpkin purée, walnuts, sage and vegetarian Parmesan

DESSERTS

DULCE DE LECHE CHEESECAKE

Toasted marshmallow, biscuit crumb

LEMON MERINGUE TART V

Strawberry sauce, strawberries

CHEESE

CHEESE SELECTION V

Selection of four British cheeses, farmhouse chutney, crackers

