

SET MENU B

3 COURSES £55

STARTERS

BURRATA

Pesto and datterino tomatoes

SALMON TARTARE Avocado and lemon dressing

ARTICHOKES (V)
Pea puree, goat curd and mixed leaf

MAINS

TUNA STEAK
Chargrilled with caponata, cherry tomatoes and salsa verde

SIRLOIN STEAK 10 0Z Chimichurri or peppeocorn sauce.served with chips

TRUFFLE TAGLIATELLE (V) £28

Fresh handmade tagliatelle,
parmesan and shaved black winter truffle

DESSERT

PASSIONFRUIT CHEESECAKE Fresh Passionfruit

CHOCOLATE FONDANT Served with vanilla ice cream

ALMOND PIE
With Chantilly cream

