

Four Course Menu Sample Menu

Starter

Beef Carpaccio

Almond and Amalfi lemon sauce, confit tomatoes, truffle and coriander

Pasta

Truffle Tagliolini

Truffle taglioini with cep mushroom

Main Course

Cornish Turbot

Slow cooked with brown butter, coconut sauce, coriander and teriyaki oyster mushrooms

Dessert

Vanilla Mille Feuille

Vanilla crème patissiere, salted caramel and vanilla ice cream



Three Course Menu

Sample Menu

Starter

Blue Fin Tuna BellyTataki, citrus dashi, brown butter, pickled artichoke and wasabi

Main Course

Aged Beef Fillet Confit, caramelised endive, red shiso

Dessert

Opera

Coffee glaze, Jeconade sponge, Cordamom and coffee ice cream



Vegetarian Menu

Sample Menu

Starter

Asparagus

Grilled with lime zest and cacao e pepe sauce

Main Course

Truffle Tagliolini

Truffle Tagliolini with cep mushroom

Dessert

Amalfi Lemon Tart

Lemon curd, Italian meringue, mint and lemon sorbet