



Starters

Signature Handcrafted Ravioli

Wild mushrooms, truffle and thyme velouté, cheddar tulle (v, g)

Shellfish Bisque

Velvety-rich broth served with a carabinero prawn

Goat Cheese Panna Cotta

Cherry tomato compote, fresh basil pesto, roasted pine nuts (v)

Mains

Botanical Polenta

Fresh spinach and mushroom polenta, seared sage, cheddar crust (v)

Roasted Sea Bass

Line-caught sea bass, black rice, seaweed aioli, crispy leeks

Grilled Chicken Breast

Corn-fed chicken, enoki mushrooms, creamy savoy cabbage, port gravy

Slow-Braised Lamb Shank

Grass-fed lamb, peppered swede with a rioja reduction

All Served with Seasonal Vegetables and Potatoes

Dessert

Selection of Chefs sweet tapas

£46