
Chef's Tasting Menu

Served by table only; not available for individual guests.

TRUFFLE GOUGÈRES

With Salmon Tartare, Sundried Tomato, Olive & Feta Arancini

BRAISED BEEF (GF)

With Wild Mushroom Arancini, Confit Egg, Smoked Parmesan & Garlic

HAND DIVED SCALLOPS (GF)

With Honey Roast Pork Belly, Granny Smith Apple & Truffle Dressing

24 HOUR BEEF SHORT RIB

With Truffle Mash & Confit Carrot

MOJITO SORBET (GF)(VE)

CHOCOLATE SALTED CARAMEL FONDANT

With Raspberry Ripple Ice Cream

COFFEE & PETIT FOURS

DIETARY INFORMATION

Vegetarian (V) | Vegetarian Alternative Available (VA) | Vegan (VE) | Vegan Alternative Available (VEA)
Gluten Free (GF) | Gluten Free Alternative Available (GFA) | Dairy Free (DF) | Dairy Free Alternative Available (DFA)

Should you have allergies or food intolerances, please speak to the restaurant team prior to placing your order.
Allergens are present in our kitchens, so we cannot guarantee dishes are 100% allergen free.

Vegan Tasting Menu

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MUSHROOM & TRUFFLE ARANCINI (VE)(GF)

With Avocado & Red pepper Chutney, Sweet Potato Falafel with Yuzu Gel

SUNDRIED TOMATO ARANCINI (VE)(GF)

With Greek Cheese, Caramelized Onion & Pickled Heritage Tomato

WILD MUSHROOM & SPINACH RAREBIT (VE)(GF)

With Aubergine Caviar & Truffle Cappuccino

JERUSALEM ARTICHOKE, LEEK & CAVALO NERO GNOCCHI (VE)

With Sage & Cepe Cappuccino

MOJITO SORBET

CHOCOLATE & BLACKBERRY CHERRY MOUSSE (VE)(GF)

With Vanilla Ice Cream

COFFEE & PETIT FOURS

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