

OUR AWARD WINNING SIGNATURE GRILL MENU

Designed by Head Chef David Fodor, our menu features a combination of classic dishes and exciting flavours, using the finest locally sourced and seasonal produce.

Two Courses
£32.00
PER PERSON

Three Courses
£39.00
PER PERSON

TO START

Chilli and Lime Grilled King Prawns
Mango Salsa, Lime Gel
Bright, fresh and lightly spiced

Japanese Style Beef Carpaccio
Radish and Apple Salad, Japanese Dressing
Delicately sliced beef with crisp acidity and balance

Hot Honey Grilled Goat's Cheese
Chargrilled Asparagus, Pink Peppercorns, Pickled Grapes
Sweet heat with creamy richness

TO FOLLOW

Sticky Glazed Roast Duck Breast
Pak Choi, Charred Baby Corn, Tender Stem Broccoli,
House made Asian XO Sauce, Rich Duck Jus
Deeply savoury with umami depth

Pan Seared Salmon Supreme
Saffron Parisienne Potatoes,
Buttered Spinach, Samphire, Sauce Vierge
Elegant, fresh and perfectly balanced

Wild and King Oyster Mushroom Risotto
Roasted Mushroom Stock folded into Creamy Risotto,
Finished with Shallots, Fresh Chives, and Crispy Capers
Earthy, indulgent and beautifully layered

TO FINISH

White Chocolate and Passion Fruit Tart
Mango Chantilly Cream, Chocolate Blossoms
Creamy sweetness with a tropical lift

Lemon and Ginger Cheesecake
Swiss Meringue
Light, sharp and refreshing

Dark Chocolate Délice
Coffee Ice Cream, Salted Caramel Sauce
Rich, indulgent and perfectly finished