

## 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

£34.50

PER PERSON

Three Courses

£41.50

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