

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

£33.50

PER PERSON

Three Courses

£42.00

PER PERSON

TO START

Winter Truffle Arancini
Wild Mushroom Ragout, Parmesan, Truffle Dressing

Charred King Prawns
Garlic Butter, Wilted Spinach, Lemon, Chilli

Glazed Pork Belly
Soy, Ginger, Pickled Cucumber,
Charred Spring Onion, Coriander

TO FOLLOW

Miso-Glazed Aubergine
Sesame, Roasted Shallot, Crispy Chickpeas,
Charred Hispi Cabbage, Miso Dressing

Pan-Roasted Sea Bass
Crushed New Potatoes, Braised Leeks,
Champagne Beurre Blanc

Chorizo Stuffed Chicken Supreme
Fondant Potato, Smoked Pepper Purée,
Charred Tenderstem Broccoli, Chicken Jus

TO FINISH

Caramelised Pear Tart
Hazelnut Praline, Vanilla Chantilly

Tiramisu Cheesecake
Espresso, Mascarpone, Dark Chocolate

Dark Chocolate Délice
Mulled Winter Berries, Crème Fraîche