



DINERS DELIGHT 5-COURSE DINNER

Duck Liver Parfait

Textures of Orange, Ciabatta Shards, Herb oil

Beetroot Carpaccio V

Apple & Kohlrabi Salad, Red Wine Vinaigrette

Gin Cured Salmon

Cream Cheese, Toasted Croute, Crispy Capers

Maple and Pecan Goat's Cheese V

Compressed Pear, Chicory, Radish

Mango & Passion Fruit Sorbet

Braised Short Rib & Shin of Beef

Truffled Mash Potato, Confit Garlic Purée, Asparagus

Aubergine Stuffed with Provencal of Vegetable V

Basil Crumb, Toasted Sunflower Seeds, Pomegranate Molasse

Sticky Toffee Pudding

Caramelised Banana, Honeycomb Ice-Cream

Sample menu, dishes change due to specials and seasonality

V = Vegetarian VE = Vegan GF = Gluten Free GFA = Gluten Free Available

If you have any known food allergies, intolerances or any special dietary requirements, please inform your server who will be pleased to assist you with your menu choices.

Please note our kitchens are not a nut free environment. All of our dishes are served complete, should you wish to change any of them this may incur an additional cost.

Some items may be subject to seasons and an alternative may be offered. Prices include VAT at 20%.

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