



*Glass of Delamotte Champagne Brut (£8.5 supp)
Sommelier selected carafe of wine £15*

*Artisanal Sourdough, Estate Dairy Cultured Butter,
wood grilled sweet pepper and chickpea (serves two) £5.9pp*

STARTERS

Stracciatella 'mozzarella', watermelon, tomato, basil (v)
Grilled Morteau sausage, salad of Provencal peach and white beans
Smooth duck parfait, fig & sultana chutney, toasted brioche
Sea bream ceviche, oyster cream, cucumber gazpacho (Supp £9)

MAIN COURSES

Sutton Hoo chicken, mushrooms 'vin jaune style', Charlotte potatoes
Sea trout, courgette puree, courgette flower tempura, smoked salmon sauce
Grilled piece of beef, grilled Tropea onion, green flat beans, Borderlaise sauce (Supp £9)
Tortelloni of crushed peas & mint, young summer vegetables (v)

SIDES

Truffle mashed potato / Salad of young Italian leaves, clementine & spices/
Market greens/Carrot, honey & mustard
From £8

DESSERTS

Classic crisp choux bun, crème diplomat with Scottish raspberries
Cold chocolate and hazelnut fondant
Selection of British & European artisan cheeses 3 pieces (supp £10)

*Unlimited Miscela Evoluzione 100% Arabica coffee served with
a selection of homemade petit fours at £8.9 per person
Clos Maggiore Hand Made Chocolates (20 pieces) in a Special Presentation Box 25.00*