

## *Sp Cooper on stage*

**3 COURSES AND A GLASS OF CHAMPAGNE £120**

### **STARTERS**

*Mezze plate, nocellara olives, beetroot hummus, roasted peppers and courgettes, smoked aubergine, flatbread (VG)*  
*Sashimi seabass marinated in olive oil, finger lime, shaved fennel*  
*Grilled courgette, Einkorn wheat, roasted peppers, tomatoes (VG)*  
*Yellowfin tuna tartare, almond & ginger tahini, avocado, chilli oil*  
*Steak tartare, quail egg, oyster leaf, smoked aioli*  
*Crispy squid, saffron aioli*

### **MAINS**

*Smoked Aubergine paella, red pepper, okra, grilled spring onion, PIlil Pil (VG)*  
*Grilled salmon caponata, black olives, basil*  
*Monkfish, chermoula, brown butter, asparagus, pink fir potatoes*  
*Spatchcock chicken, cumin spiced roasted cauliflower, chickpeas, preserved lemon*  
*Lamb shank tagine, Moroccan spice, quinoa, apricot*  
*Josper grilled rib eye steak 300g, pickled oyster mushrooms, cress salad (Supp. £5)*

### **SIDES £5 each**

*Patatas bravas, garlic aioli (V)*  
*Wilted spinach, shallot, olive oil (VG)*  
*Roasted carrots with cumin & orange (VG)*  
*Chunky chips, Parmesan & truffle oil*

### **DESSERTS**

*Vanilla & lemon thyme crème brûlée, white chocolate, macadamia cookie (V)*  
*Strawberry Pavlova, chantilly cream, strawberries & basil (V)*  
*Warm chocolate fondant, salted caramel ice cream (V)*  
*Basque cheesecake, black berries, manchego cheese*  
*Selection of ice cream & sorbet, fig & almond biscotti (V)*