

**3 COURSE DINNER WITH FIZZ  
AND A BELLINI**

**STARTERS**

- Harissa hummus, lovage, flat bread VG 534 kcal  
Burrata, figs, pistachios, honey, balsamic vinegar, basil V 170 kcal  
Korean fried chicken, pickled cucumber, bean sprouts, sesame seeds 947 kcal

**MAINS**

- Rost fillet of salmon, confit mixed peppers, patatas bravas, saffron aioli 583 kcal  
Roasted cauliflower potato gnocchi, lovage pesto, pine kernels VG 906 kcal  
Thai green curry, aubergine, peppers, baby corn, jasmine rice  
(Chicken 756 kcal Aubergine VG 1293 kcal)

**SIDES**

(£6 each)

- Roasted garlic mashed potato V 481 kcal  
Chargrilled tenderstem broccoli, pil pil VG 273 kcal  
Chips, Parmesan & truffle oil 781 kcal  
Creamed spinach, garlic V 310 kcal

**DESSERTS**

- Limoncello cheesecake, raspberry 246 kcal  
Chocolate brownie, raspberry sorbet VG 477 kcal  
Selection of ice cream & sorbet

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|----------------------------------|--------------------------------|--------------------------------------|
| Very vanilla ice cream V 49 kcal | Raspberry sorbet VG 47 kcal    | Vegan chocolate ice cream VG 48 kcal |
| Mango sorbet VG 30 kcal          | Strawberries & cream V 52 kcal | Lemon sorbet VG 35 kcal              |



Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

VG - suitable for vegan requirements / V - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

15% service charge will be added to your bill. Prices include VAT.