

GIN & JAZZ

FINE DINING EXPERIENCE

Salmon Rillettes

Salmon mousse with smoked salmon, keta & balsamic dressing
OR

Beetroot & Goats Cheese Salad (v) (gf)

Mixed beetroots, pickled shallots, goats cheese cream & fennel oil

Pan Fried Seabass

Served on pumpkin ravioli with pesto oil
OR

Stuffed Courgette Flower (v)

Served on pumpkin ravioli with pesto oil

Fillet Beef Gratin (gf)

Fillet steak with wild mushroom gratin & red wine jus
OR

Confit Byaldi Ratatouille (v) (gf)

With tomato & basil syrup

Deconstructed Eton Mess (v) (gf)

Meringue & summer berries with blackcurrant sorbet & coulis
OR

Vanilla Panna Cotta (v)

With gin poached plum compote & gin sorbet

Cheese Board & Port

(v) = Suitable for vegetarians | (vg) = Suitable for vegans
(gf) = Gluten-free | (gf*) = Gluten-free option available | (n) = May contain nuts
All of our food is prepared in a kitchen where nuts, gluten and other allergens are present.
Our menu descriptions do not include all ingredients.

If you have a food allergy, please let us know before ordering. Full allergen information is available.