

PETRUS

BAT Star Deal 4 course Sample Menu with canapes, amuse bouche and a kitchen tour.

A glass of Champagne on arrival or a non-alcoholic alternative available.

Amuse bouche

STARTERS

Ox-tail tortellini

roast onion broth, thyme

Cured mackerel

beetroot, horseradish, dill

MAIN COURSES

Roast Guinea fowl

parsley root, lemon, Alsace bacon jus

Sea bream

salsify, leeks, mussel cream

Pre-dessert

DESSERTS

Comice Pear

meringue, brown butter ice cream

Yorkshire rhubarb

buttermilk cheesecake

£50.00 per person

All prices are inclusive of VAT.

A 12.5% discretionary service charge will be added to your bill.

If you have a food allergy, intolerance or sensitivity,
please speak to your waiter about ingredients in our dishes before you
order your meal.