



signature menu

starters

crispy squid, chilli & lime
smoked salmon, avocado, cucumber & rocket
burrata, olives & datterini tomatoes **(v) (n)**
truffle flatbread, pancetta & ricotta
seasonal salad, lemon verbena, mustard fruits & goats curd **(v)**

fish

sea bass, courgette, tomato & basil **(n)**

main

sirloin (200g)
spiced rump of lamb, greek yoghurt, heritage tomato & oregano
tenderstem broccoli, preserved lemon & chilli **(v)**
hand cut chips **(v)**

dessert

mini sweet one

70 per person

50 wine pairing
selected by our sommelier

please inform your waiter of any allergies or dietary requirements
a discretionary 13.5% service charge will be added to your bill
(n) contains nuts

*** all dishes may contain traces of nuts**

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