

Meat

BBQ leg of Lamb, salsa verde, toasted almond

Shoulder of Lamb, Kashmiri spice, padron peppers

Char siu Chicken kebabs, mango and lime yogurt

Spiced herb fed Chicken breast, garlic and lemon mayonnaise

Hickory smoked Beef brisket, BBQ sauce, macadamia

Longhorn Beef sirloin, tomato and red pepper relish

Chinese five spiced Pork Belly, spring onion and maple glaze

Fish

Line caught Seabass, dill, cucumber and caper salsa

Monkfish, miso, lemongrass and ginger

Butterflied Mackerel, kaffir lime and sesame

Yellowfin Tuna, ponzu, coriander

Squid, garlic and chilli oil

Tiger prawns, smoked paprika and lemon

Brill, brown shrimp butter (£3 supplement per person)

Lobster, garlic and herb, parmesan crust (£5 supplement per person)

Salads

Giant couscous, chickpeas, avocado, chilli, coriander salad

Feta, kidney beans, heritage tomato, sun blushed tomato and cashew nut salad

Heritage beetroot, orange, farro, goats cheese, tarragon

Preserved lemon, parsley, borlotti beans, fennel, capers

Heirloom tomatoes, orecchiette, burrata, salsa verde

Grilled and marinated aubergine, quinoa, almond, sheep's cheese, pomegranate

Fried chickpeas, yogurt, honey, courgette, peas, harissa

Sumac roasted cauliflower, lentils, halloumi, grapefruit dressing

Wild rice, quinoa, mango, tahini and sumac dressing

Radicchio, baby gem, rocket and watercress salad, sunflower seeds

New potatoes, spring onions, chives and wholegrain mustard dressing

Desserts

Blueberry and almond cheesecake

Lemon posset, almond sable biscuit

Mango and coconut pannacotta, passionfruit

Raspberry frangipane tart, sorbet

Dark chocolate delice, blackcurrant, pistachio

Strawberry pavlova, vanilla

*Please note, all ingredients are subject to availability, if an ingredient is unavailable a substitute will be made, by prior arrangement.
Vegan and other dietary requirements available upon request.*