



SET MENU THREE

STARTERS

ROASTED OCTOPUS, OLIVES, PANISSE, TOMATO
BEEF TARTARE, FRIED DUCK EGG
LIL' BRGS, WAGYU BEEF, SPECIAL SAUCE, SESAME SEED BUN
DEVON CRAB, GRAPEFRUIT, SPICY CRACKERS

MAINS

FILLET STEAK 200G
SIRLOIN 350G
BRAISED USDA SHORT RIB, MOLASSES MOP & ONION SALAD
SLOW-COOKED VENISON LOIN, HERITAGE CARROTS IN BEEF FAT,
BRAISED FARRO, GOLDEN RAISIN, CARROT & MASCARPONE, CUMIN
ROAST BASS, POTATOES, SAFFRON, ARTICHOKE
WESTCOMBE RICOTTA & SPINACH CANNELLONI
ALL MAINS ARE SERVED WITH A CHEFS SELECTION OF SIDES FOR THE TABLE

DESSERTS

CREME BRÛLÉE TART & POUCHÉ RHUBARB
CHOCOLATE FUDGE CAKE, CARAMEL SAUCE AND VANILLA ICE CREAM
PASSIONFRUIT CHEESECAKE & STRAWBERRY SORBET

Head Chef - Stefano Lorenzini / Executive Chef - Roberto Mercandino

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages. Allergen information is available on request from your server.

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