



£ 60 THREE COURSES

### Starters

Cauliflower Velouté (Vg)

Whipped Goats curd on toast with Lemon 227 kcal



Spicy Salmon Tartare

chilli & garlic ponzu, avocado, crème fraiche & crispy wonton 452 kcal

Bluebird Chopped Salad (vg)

Kale, Fennel, radish & radicchio, toasted seeds

Carrot, orange & ginger dressing 562 kcal

### Mains

Roasted Heritage Carrot (Vg)

chickpea & tahini dressing, pine nuts brittle, dill & sisho oil 397 kcal



Miso Marinated Loch Duart Salmon

soy & lemongrass master stock, edamame, carrot & shimeji mushrooms 494 kcal

Butter Roasted Chicken Breast

whipped garlic potatoes, Bourguignon sauce 813 kcal

### Sharing Sides

Chef Selection of Sides (V) 350 kcal



### Desserts

Vanilla Crème Brulée (V)

fresh berries, berries coulis & mint 712 kcal

Warm Chocolate Cake

vanilla ice cream 720 kcal

Sorbet (Vg) 37-54 kcal

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

Adults need around 2000 kcal a day. 14.5% service charge will be added to your bill. Prices include VAT.