

EMERGING ARTISTS SET MENU

3 courses and half bottle of wine £30 per person

Scottish salmon ceviche, mango, grapefruit & lime
Burrata, cherry tomatoes, truffle dressing
BBQ Italian aubergine salad, sweet tomato & basil
Cured fillet of beef, marinated peppers, parmesan
Crispy soft shell crab, guacamole

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Roasted duck breast, pointed cabbage & Morteau sausage
Fresh rigatoni pasta, wild garlic, ricotta & mushrooms
Pork belly, grilled endive, salsa verde
Pan fried salmon, harissa crushed potatoes, burnt fennel yoghurt
Steamed gilt head bream, lemon, herbs, pak choi, edamame
(for two)

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Blueberry poached pineapple carpaccio
Dark chocolate sorbet, coffee Patron
Izu's French toast, tonka bean ice cream
Profiteroles, salt caramel, pistachio ice cream
Gariguettes strawberries, ricotta, basil

Offer available for reservations up to 10 guests.
Available Tuesday 17.00 until 23.00