



PLATINUM 4 COURSE DINING MENU

Wednesday & Thursday

£79 all Night

Friday & Saturday

£79 for Early Dining & Show - £99 for Late Dining & Show

*Why not treat yourself and upgrade to our Indulge Menu which includes
Caviar, Truffle & a glass of Moët Chandon & Brut for an additional £50*

BEFORE THE SHOW

PRAWN TEMPURA £18

Bitter leaves & Wasabi Mayo

TRUFFLE ARANCINI £14

Sage & Chilli Dip (Vg)

TUNA TACOS (4 PCS) £22

Avocado Miso & Ponzu Dressing

STURIA OSCIETRA CAVIAR

£95 (30g) £140 (50g) £250 (125g)

Home Made Blinis & Crème Fraîche

AMUSE BOUCHE

DAILY CHEF SPECIAL

Prepared Daily by our Head Chef

STARTERS

HAMACHI CEVICHE

Citrus & Chilli Dressing

BURRATA

Heritage Cherry Tomato & Basil Pesto (V)

CHARGRILLED OCTOPUS

Romesco Sauce, Artichoke, Potato & Black Olive Salad

HEREFORD BEEF CARPACCIO

Pickled Walnuts, Parsley & Smoked Mayonnaise



MAINS

CHICKEN MILANESE

Rocket, Capers, Tomato & Parmesan Salad

ROASTED HARISSA CAULIFLOWER

Warm Hummus, Pomegranate & Roasted Dukkah (Vg)

WILD CORNISH SEA BASS

Spinach, Ratte Potato, Pumpkin & Sea Herbs

CHEF'S RISOTTO

Seasonal Risotto details available upon request (V)

SMOKED AUBERGINE

Tahini, Coriander, Pomegranate, Chick Peas & Kale (Vg)

CHEF'S SUGGESTIONS

32 DAY DRY AGED RIB EYE OF HEREFORD BEEF

250 GRAMS *(Supplement £10)*
Rocket Salad, Potatoes & Béarnaise Sauce

SCOTTISH LOBSTER PACCHERI *(Supplement £10)*

Red Chilli, Tomato & Parsley

SIDES

CRISPY THOUSAND LEAF POTATO £8

Parmesan

CHARGRILLED TENDER STEM BROCCOLI £8

Chilli, Lemon, Garlic & Olive Oil

TRUFFLE MAC N CHEESE £16

Three Cheese Sauce (V)

**To add Truffle to the dishes of your choice £10*

DESSERTS

WINDMILL DESSERT SELECTION

Prepared Daily by our Pastry Chef.
A Selection of Valhrona Chocolate Pastries & Seasonal fruits (Vg)