



## SILVER 2 COURSE DINING MENU

*Wednesday & Thursday*

*£39 all Night*

*Friday & Saturday*

*£39 for Early Dining & Show - £59 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*

### STARTERS

#### **HAMACHI CEVICHE** (Supplement £9)

*Citrus & Chilli Dressing*

#### **BURRATA**

*Heritage Cherry Tomato & Basil Pesto (V)*

#### **CHARGRILLED OCTOPUS** (Supplement £9)

*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)*

### 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 £20)*  
*Rocket Salad, Potatoes & Béarnaise Sauce*

**SCOTTISH LOBSTER PACCHERI** *(Supplement £20)*  
*Red Chilli, Tomato & Parsley*

**WILD CORNISH SEA BASS**  
*Spinach, Ratte Potato, Pumpkin & Sea Herbs (Supplement £12)*

## 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 £9

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