

## PREMIUM 3 COURSE MENU

*£50 per head*

### STARTERS

*Tuna tataki, leek and lemongrass sauce, puffed quinoa, purple basil 260 kcal*

*Caramelised onion tart Tatin, frisse salad, gorgonzola cheese, pecan pesto 215 kcal*

*Veal tuna, puntarella salad 295 kcal*

---

### MAIN COURSE

*Roast saltimbocca monkfish tail, potato Lyonnaise, tender stem*

*broccoli & lobster sauce 590 kcal*

*Mushroom and pumpkin pithivier, wilted spinach, blue cheese sauce 710 kcal*

*Confit duck leg, sweet potato dauphinoise, green peas & lardon, red wine jus 770 kcal*

---

### DESSERT

*Bayle's cheesecake, vanilla ice cream 150 kcal*

*Pistachio crème brulee 175 kcal*

*Shakedown tiramisu 138 kcal*

---

### Tea, COFFEE & PETIT FOURS

*Dietary Key: Vegan (VG), Vegetarian (V), Gluten Free (GF)*

*If you have any allergies or intolerances, please speak to a member of staff. A 12.5% discretionary service charge will be added to all bills. All prices are inclusive of the VAT at the prevailing rate*