135 per person

canapes and oysters

starters choose one

seared scallops
pea puree, beef lardons, pickled fennel, chicken jus

steak tartare
crispy capers, cured egg yolk, brioche toast points

tuna tartare
crispy capers, cured egg yolk, brioche toast points

tomato & burrata(v)
white balsamic vinaigrette, sun-dried tomatoes, quinoa

main courses choose one

beef wellington
potato puree, glazed root vegetables, jus

lobster risotto
butter-poached lobster tail, saffron broth, tomato soffritto

lamb chop
butternut puree, harissa butter, kale, lamb jus

miso glazed aubergine fried rice(vg)
edamame, beans, spiced cashew, crispy shallots

with a choice of side: market salad(vg) or parmesan fries(v)

desserts choose one

sticky toffee pudding (v)
toffee sauce, dulce de leche ice cream

chocolate tart(v)
cocoa nib sable, coffee ganache, whipped white chocolate

apple butterscotch cheesecake (v)
spiced apple compote, candied pecans, salted hazelnuts

(v) vegetarian (vg) vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Adults need around 2,000 kcal a day. If you have any dietary requirements, allergies, or intolerances, please inform your server before placing your order. Please be aware that while we take every precaution to prevent cross-contamination, our kitchens and food preparation areas are not allergen-free environments. All prices are inclusive of VAT at the current rate. A discretionary 15% service charge will be added to your bill.

Scan for calories