



## Sample Menu

### Starters (matching wine available)

Fresh local market King Prawns dressed with passion fruit and lime, extra virgin olive oil, pink grapefruit and winter leaves bouquet

Wood pigeon breast wrapped in Speck served on butternut squash, in salt baked shallots, rocket cress, blood orange reduction

Roasted fennel, Sicilian almonds, spicy gorgonzola, 25 year Modena balsamic vinegar, celery, cress

### Main Courses (matching wine available)

West Yorkshire pork filet a la Ipsum: rolled in puff pastry, Speck ham and fresh spinach, sweet potato fondant, lemon baby carrots and beetroot, long steam broccoli and purple garlic, garnished with Amarone reduction

Crispy skinned stone bass served on pea mint pure, red lentils, young potato and carrots, light seafood broth

Homemade potato gnocchi in leek, broccoli and Datterini tomatoes

### Homemade Desserts (matching wine available)

Ice cream (ask for available flavours)

Almonds and sour cherries brownies with lime curd

Coconut milk rice with lime and fruit

Cheese board

### Food Allergies, Intolerances and Special Dietary Requirements

Before ordering your food and drinks if you would like to know about our ingredients please speak to our staff

Discretionary 10% service charge to be added to all party of 8 and above