



Example Sharing 3 course menu

Price:£30.00

Starter

Olive oil and balsamic vinegar on the table

Platters of soft boiled scotch quails egg, harissa roasted tomatoes, charcuterie selection, red pepper almond romesco served with rock salt focaccia

Main course

Platter of pink lamb rump with salsa verde, chargrilled onions and a shallot jus

Vegetarian: Quinoa and feta crispy aranchini with a herby labneh dressing

Horseradish and thyme potato dauphinoise topped with parmesan

Green beans tossed in a herby drizzle with toasted almond flakes

Dessert

Strawberry and elderflower jelly with white chocolate panna cotta, shortbread and berries, served in a bowl