



Bespoke Epicurean Menu 2019

Foie Gras macaron, gold leaf

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Octopus Carpaccio with orange segments, chorizo, samphire

Baccala with Gribiche sauce

Jerusalem artichoke soup, crispy shallots, crème fraiche, black winter truffle

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Beef filet Wellington, mashed potatoes, glazed carrots, seasonal greens, red wine jus

Whole roasted Iberico Tomahawk, baked spaetzli, spiced cauliflower,

Brussel sprouts with bacon, Red wine jus

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Black Cod with crushed potatoes, artichoke red wine jus

Smoked Tomato risotto, basil pesto, grated pecorino cheese, white truffle shavings

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Peanut butter mousse, fresh cherries, black cherry ice cream

Sticky Toffee pudding with Vanilla ice cream

Yuzu tart, coconut shavings, coconut sorbet

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.