

We recommend per person:

3 - 4 plates for a light meal

7 plates for full tasting experience

Merienda Staples

Sun Dried Tomato Focaccia, Basil Oil	£3.00
Herb dressed Olives & Pickled Lombardi Peppers	£3.00
Lemon & Coriander Hummus & Garlic Pitta	£6.50
Patatas Bravas, Spiced Sauce & Aioli	£5.90
Serrano Ham served with Manchego	£7.00
Roast Padrón Peppers with Smoked Sea Salt	£6.50
Selection of Fine Celtic Cheeses	£9.50

Fields & Gardens

Mull Cheddar Custard, Seared Baby Leek	£7.50
Pumpkin, Feta, Figs, Pine Nuts	£7.50
Violetto Artichoke Heart, Pecorino, Balsamic	£7.50
Parsnip Air, Toasted Quinoa, Spiced Moroccan Saffron Dressing	£7.50
Porcini Risotto, Parmesan Crisp	£7.90
Roast Gnocchi, Sun-Dried Tomato Sauce, Gorgonzola	£7.90

Farms & Pastures

Pork Loin, Honey & Chilli Glaze, Crispy Kale	£8.50
Crispy Chicken, Prosciutto, Spinach, Wine & Walnuts	£8.50
Seared Beef Sirloin, Red Pepper Espuma, Rocket Pesto	£8.90
Spiced Lamb & Pistachio Kebab, Tzatziki	£8.50
Pheasant & Bacon Terrine, Apple & Onion Jam, Toasted Brioche	£8.50

Rivers & Seas

Seared Tuna, Avocado & Chicory, Sea Essence Glaze	£8.50
Cod, Gremolata Emulsion, Chorizo Crisp	£8.50
Scallop & Kiwi Carpaccio, Passion Fruit Dressing	£8.50
Shrimp, Garlic Crumb, Citrus Foam	£8.90
Spiced Crab Filo Tart, Apple & Basil Purée	£8.90

Sweetness

Dulce de Leche, Caramelised Banana, Streusel Crumb, Chantilly	£7.00
Espresso Panna Cotta, Black Cherry Compote	£7.00
Caramelised White Chocolate Tart, Pear & Vanilla Purée	£7.00

