

THREE COURSE MENU  
MONDAY - SUNDAY

# SUN 'SET' DINNER

5PM-6PM BOOKINGS  
2 HOUR SITTING

98pp

## TO START

WARM A.P BAKERY SOURDOUGH

*Whipped cultured butter*

## ENTREE

FLASH SEARED YELLOWFIN TUNA (A)

*Olive oil confit, vadouvan spiced eggplant, fenugreek, chickpeas*

## MAIN

CHARCOAL GRILLED LAMB LOIN

*Spiced basque pipérade, espelette & crisp lamb pancetta, 5-day labneh*

## FOR THE TABLE

ROASTED GARLIC POTATOES

*Sea salt, confit garlic and parsley butter*

## DESSERT

CLASSIC CRÈME BRÛLÉE

*Jersey cream, madagascan vanilla, burnt toffee, butter cakes*

*Please notify staff of any food allergies. Vegetarian options available.*