



Saturday

Homemade Sourdough Bread with Chicken Liver pâté

Tartiflette - *Served with fresh green salad*

Crème brûlée

Sunday

Cashew cream, French beans, pear, mint + Sautéed almond Salad

Pan fried za'atar chicken, Romesco sauce, oregano yoghurt, herbs & bulgur, buttered dates & cinnamon
Served with Flat Bread and Hummus

Spiced poached pears with mascarpone vanilla cream & almond crumb

Monday 17th

Pea & prosciutto croquettes with house made confit aioli

Beef Ragù, Parpadelle pasta, parmesan and Homemade Focaccia

Tiramisu with walnuts

Tuesday 18th

Beetroot, orange, fennel, goats cheese, pickled radish & pumpkin seed Salad

Roast pumpkin risotto, crispy sage, brown butter & toasted hazelnuts

Brown sugar tart, salt & crème fraîche

Wednesday 19th - Night Off

Thursday 20th

Filo pastry Samosa with green chaat masala yoghurt chutney, fresh coriander

Butter Lamb Curry, Aloo Gobi, homemade flat breads and spiced rice

Chilli cardamom dark chocolate Mousse

Friday 21st

Brown Braised lentils, merguez, comté & olive oil

Pan fried duck with cherry sauce, confit garlic butter bean puree, roasted carrots and duck fat roasted potatoes

Meringue, orange cream, toasted pistachio and cherry sauce dust