

DINNER

Jerusalem artichoke velouté,
hazelnuts and chive oil
or

Smoked haddock, leek and Gruyere cheese twice baked soufflé
or

Grilled quail, mushrooms and polenta
with rosemary balsamic vinaigrette
or

Bruschetta, stracciatella, slow-cooked tomatoes,
San Daniele prosciutto, wild rocket

Courgette, ricotta and mozzarella di bufala cappelletti,
butter and Parmesan

Sage and lemon roast veal chop, spinach and cannellini bean gratin
P5880

Chilean sea bass, braised fennel, tomatoes and peppers,
confit potatoes, saffron dressing
P4980

French duck breast, roasted parsnip, pear and Port wine jus
P5280

Westholme Cross Wagyu striploin MB6 +
confit potatoes, asparagus and horseradish
P5680

A selection of cheese with accompaniments
Ossau Iraty, Dorset aged cheddar, St. Paulin
for one P880
to share P1680

Pistachio, elderflower creme fraiche semifreddo,
lemon curd, and strawberry sorbet

Additional P1480 for four suggested wine pairings of 90ml pours