



Dine at Home Menu

~ Appetisers ~

Scallops, prosciutto, cauliflower purée, griddled cauliflower, samphire, chorizo oil, garlic butter.

'U.F.O' (a twist on classic lasagne) – beef* ragu raviolo, beurre blanc, spinach, fresh basil.
Topped with gruyère cheese & a quail's egg.

Seared tuna mango salad with a soy, honey & sesame dressing. Topped with toasted cashews.

Signature Sharer: 'Crab Slammers' - crispy crab* dumplings with lemongrass & chilli in a creamy
boozy prawn sauce. Served as a shot with lime wedges and fresh coriander.

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~ Entrées ~

Medallions of pork tenderloin with a creamy cider sauce, garlic & chive mash, apple crisps,
balsamic glaze. Served with buttered seasonal greens.

Authentic Japanese salmon* teriyaki udon, ginger greens, cashews, chilli flecks, coriander.

Cod loin, mussels, pickled radish, sea vegetables, bearnaise sauce.

Aromatic duck breast, carrot & ginger purée, orange sauce. Served with fondant potatoes &
buttered seasonal greens.

Linguine classic carbonara with pancetta, egg yolk, parmesan crisp.

Haddock fillet, orange & carrot purée, mini roasties, baby courgettes, tarragon.

Delicately spiced coconut curry broth with your choice of meat/fish*, basmati rice & greens.

Signature Sharer: 'Meat Feast' - a selection of prime cut steak and venison, served to the table
little by little. With parsnip crisps, salad & crusty bread. Choose peppercorn or béarnaise sauce.

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~ Desserts ~

Dark chocolate crèmeux, caramelised hazelnuts, chantilly cream, lemon zest.

Warm & sticky figs, peach, biscuit crumb, salted caramel ice cream, honey & balsamic sauce,
honeycomb, popping candy dark chocolate shard.

Winter berry tart, candied macadamia, chantilly cream.

Sticky toffee pudding, raspberries & mint. Served with ice cream or pouring cream.

*Vegetarian and/or vegan variations available.

Please note: one menu choice per course, except where food allergies/intolerances/special diets exist. In these
instances, alternative dishes are happily discussed and provided.