

“TO DINE” - ROSETTE MENU

STARTERS

PAN-FRIED WOOD PIGEON

beetroot pearl barley, bacon emulsion, beetroot dressing, pancetta, chicory £9.50

BEEF CARPACCIO

parmesan custard, crispy capers, cured egg yolk, truffle oil, micro herb salad £9.50

HAND-PICKED WHITE CRAB

Granny Smith apple, cucumber, dill, herring roe £9.50

HAND-DIVED KING SCALLOPS

cauliflower, curry, onion bhaji, coriander £16.50

MAIN COURSES

FILLET OF HALIBUT

carrot purée, crispy chicken wing, baby leek, chorizo, parsley gnocchi, tenderstem broccoli £27.50

LAMB LOIN, BELLY AND RAGÙ COTTAGE PIE

mint emulsion, artichoke, kale, swede, rosemary jus £29.50

PAVÉ OF STONEBASS

braised fennel, katsu sauce, charred white onion, Violetta potatoes, spinach, coriander £28.50

FILLET OF BEEF

shallot purée, Brussel sprouts, glazed carrot, salted beef bonbon, pickled mushrooms £37.50

DESSERTS

64% DARK CHOCOLATE CREMEAUX

crème fraîche, hazelnut £8.00

CRÈME BRÛLÉE

orange, passionfruit, Italian meringue £7.50

RHUBARB & CUSTARD

rhubarb, vanilla, lavender granola £7.50

All prices are inclusive of VAT. Available Lunch and Dinner, excluding Sunday

Major allergens intentionally used as ingredients are: celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide

Please make your waiter aware of any known allergies or special dietary requirements