

“TO DINE” - ROSETTE MENU

STARTERS

PAN-FRIED DUCK BREAST

bok choy, pickled mushroom, carrot, spiced orange, blackberry jus £9.50

BEEF CARPACCIO

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

HAND-PICKED WHITE CRAB

brown crab, apple, fennel, coriander, cucumber £9.50

HAND-DIVED KING SCALLOPS

sweetcorn, Parma ham, curry, red wine jus £16.50

MAIN COURSES

FILLET OF HALIBUT

sea vegetables, chorizo dauphine, burnt leek, celeriac sauce, dill £27.50

LAMB LOIN, BELLY AND RAGÙ COTTAGE PIE

mint, asparagus, pea, broadbean, pea shoot £29.50

PAVÉ OF STONEBASS

onion purée, confit shallot, chive, chickpea, cauliflower £28.50

FILLET OF BEEF

textures of carrot, onion crumb, spinach, parsley pomme purée, red wine jus £37.50

DESSERTS

64% DARK CHOCOLATE CREMEAUX

coffee, hazelnut, salted caramel £8.00

CALAMANSI CURD

meringue, yoghurt, lime £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