

## **“TO DINE” – SAMPLE ROSETTE MENU**

### **STARTERS**

#### HAND-DIVED KING SCALLOPS

*purple cabbage, buttermilk, samphire, rapeseed £16.95*

#### SUCKLING PIG STEAMED BUN

*kimchi, avocado, korean spices £10.25*

#### BEEF TARTARE

*nasturtium, egg yolk, pickled vegetables, mushroom powder £10.50*

#### BBQ LANGOUSTINE

*almond, guava fruit £11.95*

### **MAIN COURSES**

#### FILLET OF HALIBUT

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

#### LAMB LOIN

*courgette, pea, mint and Yorkshire fettle £29.50*

#### PAVÉ OF LEMON SOLE

*braised baby fennel, samphire, brown shrimp, Jersey Royals, lemon velouté £28.50*

#### FILLET OF BEEF

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

### **DESSERTS**

#### CARAMELIZED WHITE CHOCOLATE CREMEAUX

*blackberries, lime, sea buckthorn £8.00*

#### CALAMANSI CURD

*meringue, yoghurt, lemon £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*