

28-50

BY NIGHT

WINE • BLUES • JAZZ • SOUL

3 Course Dinner Menu

Includes a glass of Ayala Champagne

Starter

Salmon Ceviche

Avocado purée, ginger, chilli, lime & coriander

Burrata

Smoked onion purée, pickled girolles mushrooms & roasted hazelnuts

Jerusalem Artichoke Soup (VG)

Truffle oil, almonds & sourdough croutons

Main Course

Duck Leg

Slow cooked duck leg, mashed potato, hispi cabbage, blackberry & jus

Tuna

Coconut broth, bok choy, shiitake, sesame seeds & coriander

Celeriac Galette (VG)

Tempura enoki mushrooms, pickled Jerusalem artichoke, onion consommé & sprouts

Dessert

Apple Crumble

Warm Crème Anglaise

Autumn Mess

Plum, vanilla diplomate & meringue

Home-made Ice Cream & Sorbet Selection

(V) Vegetarian. (VG) Vegan. (GF) Gluten free.

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen legal allergens is available on request, however we are unable to provide information on other allergens.