

THE SEXY SIX SET MENU

£55 PER PERSON

A glass of **Champagne Eugène III Brut NV**

STARTERS

Baby back ribs | *Soy, mirin, lime*

Chargrilled asparagus | *Poached free range egg, truffle butter (v)*

Tamarind glazed heritage beetroot | *Baby spinach,
salted pistachios, soya labneh (Ve)*

Isle of Man scallops | *Chorizo, broccoli, romesco sauce*

Tempura king prawns | *Chilli jam, lime*

Chicken skewers | *Tikka spices, mint yoghurt*

MAINS

Served with house salad (Ve) & house cut chips to share

Mayfield Swiss cheese & spinach tart | *Watercress, poached
free range egg, truffle butter (v)*

Slow roast crispy duck | *Pak choi, broccoli, honey, sesame*

Chateaubriand 450g (to share) | *The prized cut from the fillet head,
deliciously soft & tender, served with roast tomato & mushrooms
(A £5 supplement charge will apply)*

Argentina | Las Pampas | Ribeye 225g
Free range Black Angus & Hereford

Roast lamb rump | *Creamed potato, spinach, broad beans, peas, mint*

Sea bass | *Tikka spices or simply grilled*

DESSERTS

Chocolate fondant | *Vanilla ice cream (v)*

Baked New York cheesecake | *Macerated strawberries, basil (v)*

Mascarpone crème brûlée | *Raspberry sorbet (v)*

Apple & blackberry crumble | *Vanilla custard (v)*

Sticky toffee pudding | *Vanilla ice cream (v)*

Quicke's Vintage Cheddar | Colston Bassett Stilton (v) | Tunworth
*Water biscuits, pear & apple chutney, red grapes, walnuts
(A £2.50 supplement charge will apply)*

COFFEE & CHOCOLATE

Coffee with chocolate & hazelnut truffles (v)

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.

the restaurant
bar + grill

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