TWO COURSE FOR 39 | THREE COURSE FOR 45

STARTERS

Caviar | For Two | + 20pp 30g Sturia Oscietra, blinis, crème fraiche, chives

Spiced sweet potato hummus Feta, pomegranate, pickled radish, seeded cracker (V) (vegan option available)

Burrata Slow roast peppers, pesto, focaccia croutons (V)

> Stone bass ceviche Orange, avocado, plantain crisps

Beef carpaccio Ponzu, pickled carrot, wasabi, peanuts, sesame

Italian charcuterie | + 4 Truffled mortadella, salami, prosciutto, coppa, rosemary focaccia

MAINS

Marinated salmon fillet Steamed asparagus, miso hollandaise (includes one side of your choice)

Gnocchi al Forno Roast peppers, aubergine, buffalo mozzarella (V) (vegan option available)

Smoked chicken & bacon cobb salad Soft hen's egg, crisp bacon, buttermilk ranch dressing

SPECIALITIES FOR TWO

INCLUDES TWO SIDES OF YOUR CHOICE (please allow 40 minutes for cooking)

52oz British tomahawk, whole lobster & garlic butter | + 36pp 52oz British tomahawk | + 24pp

16oz sirloin, whole lobster & garlic butter | + 19pp

JOSPER GRILL MAINS

INCLUDES ONE SIDE OF YOUR CHOICE

Chicken breast Crunchy pineapple & chilli salad, satay sauce

> 8 oz sirloin | + 2La Pampas, Argentina

10oz rib eye | + 9 La Pampas, Argentina

8oz fillet | + 19 Grass-fed, British

Grilled whole lobster | + 24 Garlic butter

Roast sirloin of beef Shallot gravy, horseradish sauce, Yorkshire pudding beef dripping roast potatoes, cauliflower cheese maple roasted carrots, buttered greens (Available for Sunday lunch only)

Grilled garlic butter lobster | half 23 | whole 46

Sauces | 3 Blue cheese & bourbon | bearnaise | Green peppercorn

Artisan British cheeses, quince, oatcakes | + 6 Wookey Hole Cheddar, Tunworth, Ragstone, **Cropwell Bishop Stilton**



SIDES

Fries 5 Mixed leaf salad 4 Rosemary focaccia 4 Truffle oil & parmesan fries 6 Spring greens, chipotle butter 4 Herby buttermilk mashed potato 5 Red Leicester mac 'n' cheese 5

ADD ONS

DESSERTS

Soft-baked choc chip cookie dough Hot chocolate sauce, caramel biscuits, milk ice cream (TO SHARE)

Pineapple Carpaccio Yuzu, coconut sorbet, pistachio praline (VE)

> Lime leaf panna cotta Marinated strawberries, biscotti