

Mains

Paella

chorizo, haddock, king prawn, crab bisque, sea herbs £24

Goat Cheese & Beet Ravioli

thyme & basil reduction, balsamic vine tomatoes £22

Picana Rump

pork ribs, lamb rump, chimichurri, Romano pepper sauce,
rosemary-salted fat chips, pickles £85

Pudding

Chocolate fondant, Crèmeux, granola £18

Salted caramel profiteroles

raspberry crème pâtissière, sugared strawberries £12

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team