



Sirocco

Table d'hôte Menu

Starters

King prawns, sweet potato, apple, oyster leaf
Breast and leg of quail, beetroot, artichoke, pistachio
Crispy pork terrine, asparagus, wild mushrooms, pea shoot
Sea bass fillet, courgette, aubergine, red pepper, sauce vierge
Truffle leeks, potato, peas, poached egg, rocket

Mains

Rump of lamb, fondant potato, puy lentils, baby onions
Plaice and scallops, crushed potatoes, baby spinach, caper butter sauce
Corn fed chicken breast, sauté potatoes, chorizo, green beans, jus
Sea bream, crab, bok choy, mange tout, red chilli, tomato
Oyster mushrooms, asparagus, artichoke, olives, linguini, parmesan

Desserts

White chocolate parfait, raspberry, pistachios
Set vanilla cream, rhubarb, apple
Chocolate brownie, pecan nuts, salted caramel ice cream
Yoghurt mousse, berries compote, shortbread
A selection of cheese and biscuits

£35 per person
Price includes GST

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter.