



## Lunch Menu

### Entrée

Gravlax of Salmon,  
Pink Grapefruit, Fennel Gazpacho & Soft Herbs

Warm Sunchoke Salad,  
Artichoke, Crosnes, Sunchokes, Parsley Chips & Olive Oil

### Main

Chargrilled Wagyu,  
Glazed Figs, Roquefort, Asapagus, Rocket & Oxtail Sauce

Steamed Zucchini Scaled Turbot,  
Zucchini Ribbons, Linguini, Peccorino & Lemon Oil

### Dessert

Summer Berry Consomme,  
Goats Cheese Sorbet, Napa Valley Berries, White Balsamic Foam

Fresh Fruit, Ice Cream or Sorbet



## Dinner Menu

### Entrée

Tartare Of Venison,  
Pickled Salsify Radish & Horseradish Snow

Poached Haddock, Rare Bit, Brioche Pine Nut Crumble & Asparagus Spears

### Main Course

Rack Of Lamb,  
Sweet Garlic, Summer Beans & Peas & Merlot Sauce

Fillet Of Snapper En Papillote,  
Saffron Wild Rice, Grape Tomatoes, Curd of Confit Lemon & Wild Herbs

### Dessert

Ginger Snaps (Jamaican Ginger Bread & Crystallised Icecream)  
Ginger Bavior, Caramalised Apricots, Lemongrass Sorbet, Ginger Crumb, Merangue Tears  
Drops & Sugared Almonds.

Fresh Fruit, Ice Cream or Sorbet