

SPA & DINE



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STARTER

Beetroot & horseradish soup, smoked cheese dumplings (v*)
Endive salad, grilled pear, walnuts, Danish blue (v*)
Gravadlax – pickled cucumber salad, mustard sauce
Steak tartare, gaufrette potatoes

MAIN

Chicken paillard, soft herb salad
Josper-roasted celeriac & wild mushroom tart (v)
170g sirloin minute steak +10
Butter-fried plaice fillet open sandwich, sauce tartare, radishes
Crispy layered aubergine, green romesco sauce (vg)

PUDDING

Chocolate cremeux, banana mousse, pecan praline
Josper-roasted pineapple, coconut sorbet, lime & rum sauce
Caramel cheesecake, spiced pears
Chocolate fudge cake, coffee ice cream (df, gf)

v - vegetarian | vg - vegan | v* - can be made vegan upon request
Please inform our staff of any allergies or dietary restrictions.

A discretionary service charge of 13.5% will be added to your bill.