



Esprit Menu

£95 per head

A glass of champagne on arrival
Chef's amuse-bouche

Starter

Pan-fried scallops, sweetcorn purée, dried ham and shallot jus
The Wellington steak tartare
Roasted heritage beetroot with truffle honey and Ashmore goat cheese

Main

Salt marsh lamb cutlets, butternut squash purée and hazelnut jus
Pan fried halibut, fennel, cucumber, soft herbs and watercress velouté
Caramelised Roscoff onion tart with quail eggs, figs, torn mozzarella and truffle cream
Dry aged Black Angus ribeye steak (300g) with chimichurri and triple cooked chips

Selection of seasonal sides will be served with your main course to share

Dessert

Wellington dessert platters for the table

Or

To select with your waiter

Chocolate ganache, peanut butter mousse and honeycomb
Greek yogurt sorbet with textures of raspberries
Paxton & Whitfield cheeses served with chutney and biscuits