

Flambé Dinner

Starters

Hand-dived Jersey scallops | chorizo jam | sea herbs
Prosecco sauce | smoky chorizo oil **GF**

Chicken liver parfait | coffee and plum marmalade
pickled shallots | toasted brioche **GF***

Salt-baked celeriac | green apple | mustard dressing | roasted almonds **VE GF**

Main Courses

All mains prepared live in the restaurant

Steak Diane | Cognac | Dijon mustard | cream | fine herbs **GF**

Flambéed tiger prawns | garlic | chilli | parsley | brandy butter **GF**

Wild mushroom stroganoff | Madeira wine | smoked paprika | crème fraîche
tarragon | cornichons | capers **V GF**

Sides

New potatoes | salted butter | fresh mint **V GF**

Sautéed seasonal greens | butter | shallots **V GF**

Desserts

Crêpe Suzette **V**

Flambéed in the restaurant

Marinated pineapple | coconut crumb | raspberries | piña colada sorbet **V GF**

Vanilla crème brûlée | seasonal berries | biscotti **V GF***

V Vegetarian **VE** Vegan **GF** Gluten-Free **GF*** Gluten-Free available