

SUMMER DINING MENU

Three courses with a Fever-Tree x Mirabeau Rosé Spritz for £35

GRAZING PLATES

Gordal olives 6

Fish/Nuts (Almond)

Bakeri Baltzersen sourdough, Yorkshire butter,
truffle hummus (v) 6

Cereal (Wheat)/Egg/Milk/Nuts (Peanuts,Tree nuts)/Soya

Crispy polenta bites, cheesy beer dip 7

Celery/Cereal (Wheat)/Egg/Fish/Milk/Sulphites

Lamb, feta and mint sausage rolls,
spiced tomato dip 7

Cereal (Barley/Wheat)/Egg/Milk/Mustard/Sulphites

STARTERS

Barbecue chicken terrine, avocado, lime yoghurt, charred sweetcorn, spiced tortilla, barbecue sauce

Cereal (Wheat)/Milk/Sulphites

Cured sea trout, pea and radish salad, pea gazpacho, sour cream, black garlic oil

Celery/Fish/Milk/Sulphites

Lemon-roasted tenderstem broccoli, cashew mousse, zhoug, dukkha (ve)

Nuts (Cashew)/Sesame

Tuna carpaccio, mango salsa, coriander, squid ink cracker, spicy soya dressing +6

Celery/Cereal (Wheat)/Fish/Molluscs/Mustard/Soya

MAINS

Pan-fried sea bream, marinated courgettes, potato cake, lemon and mixed seed mousse

Fish/Milk/Sesame

Chargrilled flat iron steak, beef fat and rosemary roasted potatoes, fennel and white cabbage slaw,
Café de Paris butter

Cereal (Wheat)/Egg/Fish/Milk/Mustard/Sulphites

Tagliolini pasta, sun-blushed tomato pesto, mozzarella, roasted aubergine and a caper, sultana,
pinenut and olive dressing (v)

Cereal (Wheat)/Egg/Milk/Sulphites

Charred lamb leg, braised shoulder of lamb bon bon, Greek salad, oregano oil +8

Celery/Cereal (Wheat)/Egg/Fish/Milk/Nuts (Almond)/Sulphites

Roasted sirloin of beef, Yorkshire pudding, roasted potatoes, seasonal vegetables, red wine jus +5 **ONLY AVAILABLE ON SUNDAYS**

Celery/Cereal (Wheat)/Egg/Milk/Mustard/Sulphites

DESSERTS

Whipped rice pudding, strawberries, basil, prosecco jelly, pistachios, strawberry jam ice cream

Cereal (Wheat)/Milk/Mustard/Nuts (Pistachios)/Soya/Sulphites

Lemon posset, candied cornflakes, poached peach, tropical sorbet

Cereal (Barley)/Milk/Mustard

Cherry and whipped milk chocolate ganache mille-feuille, chocolate ice cream (v)

Cereal (Wheat)/Egg/Milk/Mustard/Soya

Selection of cheese from our supplier Cryer & Stott, crackers, chutney (v) +2

Cereal/Cereal (Barley/Wheat/Rye)/Milk/Mustard/Sulphites

SIDES

Skin on hand-cut chips, aioli 6

Celery/Cereal (Wheat)/Egg/Fish/Milk/Mustard/Sulphites

Fries, truffle and parmesan mayonnaise 6

Celery/Cereal (Wheat)/Egg/Fish/Milk/Mustard/Sulphites

Caesar salad, anchovy crumb 6

Cereal (Wheat)/Egg/Fish/Milk/Mustard/Sulphites

Peas, chorizo and chive butter 6

Milk

MIRABEAU

EXPERTLY BLENDED WITH
FEVER-TREE



(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies please inform your waiter. Please note that allergens are used on our premises and dishes cannot be altered on ordering to adhere to regulations. Beverages may contain sulphites, eggs, fish, crustaceans, milk, or gluten used as a fining agent.

All prices are inclusive of V.A.T. A discretionary service charge of 10% will be added to your bill.