



pre set menu

first course

choose one

caesar salad*

parmesan frico, garlic croutons, lemon zest

golden beet salad (gf) (v)

greek yogurt, blood orange, pistachio granola, white wine balsamic vinaigrette

second course

choose one

beef wellington*

potato purée, glazed root vegetables, red wine demi-glace, served medium rare

pan roasted chicken breast

mushroom & foie bread pudding, shaved fennel, herb streusel, apple chicken jus

crispy skin salmon* (gf)

coconut green curry, sticky rice, thai apple slaw

dessert course

sticky toffee pudding (v)

english toffee sauce, dulce de leche ice cream

(v) vegetarian | (v+) vegan | (gf) gluten free | (df) dairy free

Allergy Notice: Please be advised that food offered at the this establishment may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish and shellfish. Allergy information for all menu items is available upon request.

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*