



pre set menu

first course

choose one

caesar salad*

parmesan frico, garlic croutons, lemon zest

tomato burrata salad (gf) (v)

heirloom tomatoes, white balsamic vinaigrette, basil crystals

second course

choose one

(grilled asparagus and the potato purée will be served for the table)

beef wellington*

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

roasted chicken breast

caramelized peach chicken jus, grilled peach and arugula salad, herb streusel

crispy skin salmon* (gf)

beluga lentils, shaved fennel salad, citrus beurre blanc

dessert course

sticky toffee pudding (v)

english toffee sauce, dulce de leche ice cream

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

Before placing your order, please inform your server if a person in your party has a food allergy.

**These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*