
EDMUNDS

◀ DINING IN BURY ST EDMUNDS ▶

FINE DINING AND TRAINING EXCELLENCE
IN BURY ST EDMUNDS

A TASTE OF AUTUMN

21 October 2021 - £25 per head



Starters

SALT BAKED BEETROOT MILLE-FEUILLE

Binham Blue mousse, crystallised walnut, pickled red onion(v) (n)

BUTTER POACHED HADDOCK

Curry, roasted cauliflower, almond, dates (gf)

OAK SMOKED DUCK BREAST

Barley tuile, endive, Binham Blue beignet, fig vinaigrette

Mains

HAZELNUT CRUSTED COD LOIN

Celeriac & apple puree, smoked pancetta, red chicory, red wine sauce (n)

HAY SMOKED DENHAM ESTATE VENISON LOIN

Ragu, baby beets, red cabbage, blackberries, bitter chocolate jus (gf)

WILD MUSHROOM, SUFFOLK GOATS CHEESE TORTELLINI

Squash velouté, pine nuts, fried sage (v)

Trio of Desserts

APPLE BAVAROIS

Cinnamon & walnut granola (n)

AUTUMN ETON MESS

Meringue, poached pear, glazed figs (gf) (v)

CHOCOLATE MOUSSE

Honeycomb, Lavender & blackberry sorbet (gf)

To avoid disappointment please state any dietary requirements when making your booking, our chefs are happy to adjust dishes to suit your needs.
(N) contains nuts (GF) gluten free (V) vegetarian (VG) vegan

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FINE DINING AND TRAINING EXCELLENCE
IN BURY ST EDMUNDS

FRENCH CLASSICS

4th November 2021 - £25 per head



Starters

BOUILLABAISSE

Sautéed spinach, rouille, brioche croutons, fennel fronds

CONFIT RABBIT TERRINE

Fig jelly, pickled heritage carrot, sourdough croutons

CARAMELISED CROTTIN GOATS' CHEESE

Fig, olive and caper tapenade, oat & pistachio biscuit (v)

Mains

BREAST & LEG OF GRESSINGHAM DUCK

Orange & thyme, braised fennel, leg pithivier, pomme anna

WILLOW LAKES RAINBOW TROUT

Celeriac dauphinoise, kale & pancetta, lemon & roe sabayon (gf)

WILD MUSHROOM TARTE FINE

Crispy quail's egg, pomme dauphine, chive (v)

Assiette of Desserts

PAIN PERDU

Plum & almond (n)

CRÈME BRÛLÉE

Apple & calvados

PALET D'OR

Chocolate crumb, mint sorbet

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FLAVOURS OF EAST ANGLIA

11 November 2021 - £30 per head

TASTER

This meal will be a blanket service - all guests are requested to be seated by 7pm



To begin

FRESH BAKED BREAD

Whipped butter

DENHAM ESTATE VENISON CARPACCIO

scotch egg, apple, parsnip, hazelnut mayonnaise(n)(gf)

Intermediate

ROASTED PUMPKIN VELOUTÉ

Baron Bigod cheese, smoked pancetta, sage, walnut (n)

Followed by

CROMER CRAB CANNELLONI

Carrot, fennel, local sea herbs, bisque

BLYTHBURGH PORK FILLET

confit cheek, Jerusalem artichoke, pickled mustard seeds, Aspalls cider jus (gf)

To finish

CHOUX BUN

apple, whipped caramel

DARK CHOCOLATE MOUSSE

spiced pumpkin ganache

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A TASTE OF THE SEA

18 November 2021 - £25 per head



Starters

PRAWN TORTELLINI

butternut velouté, crispy sage

TORCHED MACKEREL

beetroot, horseradish, watercress (gf)

CLAM CHOWDER

smoked corn, local chorizo, coriander (gf)

Mains

SEA TROUT

saffron gnocchi, curried polenta mussels, apple, samphire, shellfish sauce

HAZELNUT CRUSTED COLEY

cauliflower, salsify, sauce polonaise (n)

PLAICE, FENNEL RISOTTO

brown shrimp, citrus beurre blanc (gf)

Trio of Desserts

LEMON TART

Meringue, basil sorbet

WHITE CHOCOLATE PANNA COTTA

poached rhubarb (gf)

RUM BABA

orange mascarpone ganache

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FINE DINING AND TRAINING EXCELLENCE
IN BURY ST EDMUNDS

STEAK NIGHT

25 November 2021

Standard £25 per head, prices vary depending on choices



To Begin

Bread & mixed olives

Sharing Platter

Smoked haddock & leek fish cake, chive hollandaise
Spanish tortilla, smoked paprika & garlic aioli
Wild mushroom arancini, tarragon emulsion (v)
Salt baked beets & goats' cheese crotin salad, rocket, crystallised walnuts (v)

Choose your Steak (gf)

8OZ RUMP OR 8OZ RIBEYE (+ £3.00)

MAKE IT SURF N TURF (+ £2.00)

Served with Grilled field mushroom, & Grilled Tomato with either Garlic & Herb Mash or French Fries
Choose your Sauce Peppercorn or Blue cheese

To Finish

DUO OF DESSERT

White Chocolate Mousse, Raspberry(gf)
Passionfruit Tart, Lemon Curd, Hazelnut Praline(n)

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FINE DINING AND TRAINING EXCELLENCE
IN BURY ST EDMUNDS

A TASTE OF PLANT BASED

13 January 2022 £30 per head

TASTER

This meal will be a blanket service - all guests are requested to be seated by 7pm



To Begin

BREAD & OLIVES

On arrival

SALT BAKED BEETS

Cream cheese, hazelnuts, baby rocket (n)

PARSNIP & VANILLA VELOUTÉ

Pickled apple, red chicory, curry oil, potato bhaji

Followed by

MISO BRAISED PORTOBELLO MUSHROOM

Cannellini bean puree, pumpkin seed & kale pesto (gf)

PEARL BARLEY ORZOTTO

Turmeric & cumin roasted cauliflower, almonds, and pear (gf) (n)

To End

COCONUT & KAFFIR LIME ARANCINI

Roasted pineapple, lime sorbet, baby mint

CHOCOLATE MOUSSE

Cranberry & hazelnut biscotti(n)

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BURNS NIGHT

27th January 2022 £25 per head



Starters

SMOKED HADDOCK 'CULLEN SKINK
duck egg yolk, smoked potato, leek (gf)

VENISON TARTARE
Haggis scotch egg, port & juniper dressing (gf)

VEGETARIAN HAGGIS
Mushroom, leek velouté, hazelnuts (n)(v)

Mains

OAT CRUSTED PHEASANT BREAST
black pudding, savoy cabbage, wild mushroom, game & port jus

BRAISED BEEF FEATHER BLADE
roasted shallot, smoked bone marrow dumplings, "neeps n tatties", jus

LOCH DUART SALMON
clams, baby turnips, samphire, pomme galette, butter sauce (gf)

Desserts

WHISKY AND CHOCOLATE CREMEUX
whisky ice cream, coffee, caramel (n)

RHUBARB CRANACHAN
honey, toasted oatmeal

APPLE & SHORTBREAD PIE
golden raisin sorbet

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EDMUNDS

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FINE DINING AND TRAINING EXCELLENCE
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CHINESE NEW YEAR

3rd February £25 per head
Choose between a vegetarian or classic menu



CLASSIC

To Begin

PROSPERITY SALAD

Smoked salmon, Chinese cabbage, carrot, cucumber,
pickled ginger, prawn crackers, crispy wonton

Followed by

SHITAKE & EGG NOODLE SOUP

Poached hens' egg, spring onion

CHILLI & GARLIC PRAWN DIM SUM

Satay dressing, coconut shavings, coriander(n)

BRAISED DUCK SPRING ROLL

Carrot, cabbage, manadrin and hibiscus sauce

Accompanied by

EGG FRIED RICE

Peas, coriander, spring onion, nori (gf)

SOY BRAISED PORK BELLY

Puffed crackling, crispy seaweed, sesame (gf)

VEGETARIAN

To Begin

PROSPERITY SALAD

Chinese cabbage, carrot, cucumber,
pickled ginger, prawn crackers, crispy wonton,

Followed by

SHITAKE & EGG NOODLE SOUP

Poached hens' egg, spring onion

VEGETABLE SPRING ROLL

Sesame, hoisin sauce

SESAME TEMPURA TOFU

Sweet and sour sauce, cabbage, carrot, bean sprouts, egg
noodles (n)

Accompanied by

EGG FRIED RICE

Peas, coriander, spring onion

SICHUANESE STUFFED AUBERGINE

Black beans, sesame, coriander, red chilli

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your booking, our chefs are happy to alter or change dishes to suit your needs. **(N)** contains nuts **(GF)** gluten free **(V)** vegetarian **(VG)** vegan

EDMUNDS

◀ DINING IN BURY ST EDMUNDS ▶

FINE DINING AND TRAINING EXCELLENCE
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AN EVENING WITH CORNEY & BARROW

10 February 2021 - £30 per head

TASTER

This meal will be a blanket service - all guests are requested to be seated by 7pm



To begin

CARAMELISED JERUSALEM ARTICHOKE VELOUTÉ

Binham Blue cheese & pickled walnut bon bon, caramelised conference pear, soda bread croutons (n)

Followed by

BUTTER POACHED COD LOIN

pancetta, parsnip, prawn pastilla, bisque, sea herbs

ROASTED CAULIFLOWER

caper & raisin, whipped smoked cheddar, toasted almonds(n)(gf)(v)

BEEF RUMP

carrot, savoy cabbage, pomme anna, jus (gf)

To finish

SPICED PLUMS

caramel panna cotta, gingerbread

PALET D'OR

mint sorbet, chocolate tuile, baby mint



**CORNEY &
BARROW**
INDEPENDENT WINE MERCHANTS-1780

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VALENTINES TASTER

Monday 14th February - £30 per head

This will be a blanket service all guest to be seated by 7pm



To begin

FRESH BREAD
Whipped butter

SCALLOPS

Parsnip & vanilla puree, hazelnut, sea purslane, nori salt (n)

Intermediate

SQUASH VELOUTÉ
caramelised apple, crispy chicken wing, sage (gf)

Followed by

PAN FRIED SEATROUT
sprouting broccoli, chorizo, pomme galette, clams, citrus beurre blanc (gf)

BRAISED SHIN OF BEEF

savoy cabbage, red wine poached salsify, smoked mushroom & white bean puree, madeira jus (gf)

To finish

HAZELNUT & BROWN BUTTER TART
poached conference pear, caramel, vanilla ice cream (n)

CHOUX BUN
white chocolate Chantilly, lemon curd, candied lemon, matcha

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INDIAN THALI EVENING

3 March 2022 - £25 per head

'Thali' is an Indian meal made up of a selection of various dishes served on a platter to share, select either a vegetarian or classic option



CLASSIC

To Begin

ONION BHAJI

Honey, coriander, yoghurt(vg)

BHARWAN PANEER

Marinated grilled Indian cheese, mint chutney, lime & coriander (v)(gf)

THALI SHARING PLATTER STANDARD

CHICKEN PAKORA

Coriander, mango lime & coconut chutney

GOBI GOSHT

Mutton curry, cumin roasted cauliflower, raisins and coriander

AMRITSARI COD

Coconut, garlic & green pea chutney

DHAL MAKHANI

Black lentils, ginger, garlic, tomato (vg)

PEELA PULAO

Basmati rice, lemon & cashew nuts(vg)(n)

NAAN BREAD

Coriander and coconut butter (vg)

VEGETARIAN

To Begin

ONION BHAJI

Honey, coriander, yoghurt (vg)

BHARWAN PANEER

Marinated grilled Indian cheese, mint chutney, lime & coriander (v)(gf)

THALI SHARING PLATTER STANDARD

CUMIN ROASTED CAULIFLOWER

Coconut & lentil curry, jackfruit chutney

BHARWA BAINGAN

Smoked stuffed baby aubergine, red lentil, peanuts(vg)(n)

DHAL MAKHANI

Black lentils, ginger, garlic, tomato (vg)

PEELA PULAO

Basmati rice, lemon & cashew nuts (vg)(n)

NAAN BREAD

Coriander and coconut butter(vg)

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ITALIAN TASTER

10 March 2022 - £30 per head

This meal will be a blanket service - all guests are requested to be seated by 7pm



To begin

ROSEMARY & ROASTED ONION FOCACCIA
aged balsamic, extra virgin olive oil (v)

Followed by

WILD MUSHROOM ARANCINI,
butternut, crispy fried sage, ricotta (v)

CRAB CANNELLONI
carrots, sea herbs

BRAISED OXTAIL & CELERIAC LASAGNE
baby spinach, horseradish cream

To Finish

LIMONCELLO PANNA COTTA
almond biscotti

TIRAMISU
dark chocolate, coffee, hazelnut

coffee & petits fours

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FLAVOURS OF IRELAND

17 March 2022 - £25 per head



Starters

PARSNIP & APPLE VELOUTÉ

walnuts, Suffolk farmhouse cheddar soda bread (v) (n)

PAN FRIED SCALLOPS

black pudding, parsnip, granny smith, hazelnut, potato tuile

ALE BRAISED LAMB & KIDNEY FAGGOT

peas & mint

Mains

BRAISED BEEF, STILTON & GUINNESS PUDDING

glazed baby turnips, colcannon, jus

SEA TROUT SUPREME

braised pork cheek, leek, prawn bisque

SPELT & BRAISED LEEKS

poached duck egg, stilton beignet (v)

Desserts

CHOCOLATE MOUSSE

ginger crumble, stout ice cream

HAZELNUT DACQUOISE

fig ice cream (n)

BLOOD ORANGE & ROSEMARY MILLE FEUILLE

almond cream (n)

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BEST OF BRITISH

24 March – £25 per person



Starters

PIG'S HEAD TERRINE

pea & mint salad, pickled shallot, radish, black pudding cream

SMOKED HADDOCK 'KEDGEREE' SCOTCH EGG

puffed wild rice, coriander, curry oil

CRISPY HENS EGG

English asparagus, brioche soldiers, brown butter hollandaise (v)

Mains

BRAISED OX CHEEK, STILTON & ALE PUDDING

broccoli, mash, sweet onion jus

ADNAMS BEER BATTERED FISH & CHIPS

beef dripping chips, minted peas, tartare sauce

WILD MUSHROOM & PUY LENTIL BURGER

red onion marmalade, Emmental, beet slaw, skin on fries

Trio of desserts

STICKY TOFFEE PUDDING

fig ice cream

BRIOCHE BREAD & BUTTER PUDDING

white chocolate, orange & cranberry suzette

ARTIC ROLL

green Apple & calvados

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THAI

31 March – £25 per person

A selection of various Thai dishes served on a platter to share



CLASSIC

To begin...

CRAB CAKES
chilli & cucumber

Mango, kaffir lime, coriander cress

Followed by

BEEF SHORT RIB MASSAMAN CURRY
potato, carrot, cashew, lime, crispy shallots

PAD THAI

rice noodles, bean sprouts, peanuts, coriander

POACHED SALMON

coconut, pineapple & lemongrass broth, skin cracker, pak
choi, spring onions

CRISPY DUCK SATAY SKEWERS

peanut, lime, coriander

Duo of Desserts

COCONUT CUSTARDS

mango, kaffir lime, coriander cress

CHOCOLATE TART

banana espuma, passionfruit

VEGETARIAN

To begin...

CORN & RED CHILLI FRITTERS

chilli & pineapple dressing

TOFU SATAY SKEWERS

peanut, lime, coriander

Followed by

PAD THAI

rice noodles, bean sprouts, peanuts, coriander

THAI GREEN VEGETABLE CURRY

roasted squash, green beans, coriander, cashew, lime

VEGETABLE SPRING ROLLS

carrot, bean sprouts, spring onion, sesame, sweet chilli
dressing

Duo of Desserts

COCONUT CUSTARDS

mango, kaffir lime, coriander cress

CHOCOLATE TART

banana espuma, passionfruit & banana ice-cream

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A TASTE OF SPRING

7 April 2022 - £30 per head

This meal will be a blanket service - all guests are requested to be seated by 7pm



To start

BREAD

Wild garlic butter (v)

SMOKED HAM HOCK

watercress, pickled mustard, walnut & stilton soda bread (n)

Intermediate

PEA VELOUTÉ SMOKED EEL

quail egg, radish, tendrils (gf)

Followed by

MICUIT SALMON

brioche, local asparagus, hollandaise

BRAISED BELLY OF LAMB

sprouting broccoli, ricotta croquette, capers, golden raisins (gf)(n)

To finish

RUM BABA

poached Apricot, clotted cream ice cream

CUSTARD TART

rhubarb, pistachio, white chocolate (n)

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FRUITS DE MER

28 April 2022 - £30 per head



To Begin

SHARING PLATTER

Selection of Shellfish served with Sauce Mignonette, Garlic & saffron Mayonnaise, Fresh Bread

Mains

SEA BASS 'AU PISTOU'

braised cannellini, Broad beans, fresh peas, chilli & courgette puree, parmesan, pine nuts (n)(gf)

MICUIT SALMON

saffron pomme cocotte, English asparagus, chorizo, mallard moat quail egg, hollandaise(gf)

PAN FRIED HADDOCK

spinach & mustard seed croquette, curried parsnip, golden raisins, leek top oil

Duo of Desserts

POACHED RHUBARB TRIFLE

orange, custard, rose petals, pistachio(n)

STRAWBERRY ARCTIC ROLL

white chocolate, mint, strawberry sorbet

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MEXICAN FIESTA

5 May 2022 - £25 per head

A selection of various dishes served on a platter to share, select either a vegetarian or classic option



CLASSIC

To begin...

ROASTED CHILLI SQUASH TACO
Coriander slaw, lime, toasted pumpkin seeds pickled
jalapeno(v)

BEEF & SMOKED APPLEWOOD
EMPANADAS
Paprika, spiced peas, coriander

Sharing platter...

SMOKED CORN ELOTE
Sour cream, coriander, cojita, guajillo chilli

PORK JOWL CARNITAS
Braised turtle beans, lime

MEXICAN FISH STEW
Cod, chargrilled tiger prawns, tomato, Lime,

MEXICAN BRAISED RICE
Roasted red pepper, lime, chipotle

Duo of Desserts

MEXICAN CONCHAS
Dulce de leche, candied lime

VEGETARIAN

To begin...

ROASTED CHILLI SQUASH TACO
Coriander slaw, lime, toasted pumpkin seeds pickled
jalapeno(v)

SWEET POTATO & KALE EMPANADAS
Chimcurri sauce

Sharing platter...

SMOKED CORN ELOTE
Sour cream, coriander, cojita, guajillo chilli

HUEVOS RANCHEROS
Redried turtle beans, fired egg, paprika, avocado &
lime dressing

MIXED BEAN BURRITO
Deep fried cauliflower, cumin, chilli, smoked
applewood

MEXICAN BRAISED RICE
Roasted red pepper, lime, chipotle

Duo of Desserts

MEXICAN CONCHAS
Dulce de leche, candied

LIME & MINT CARAMEL FLAN
Mint sorbet

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CARIBBEAN STREET FOOD

19 May 2022 - £25 per head

A selection of various dishes served on a platter to share, select either a vegetarian or classic option



CLASSIC

To begin...

JAMAICAN PATTIES

spiced beef & peas, turmeric pastry, smoked paprika,
coriander & lime mayo

Sharing Platter

CURRIED GOAT

corn bread, honey Butter

JERK SWEET POTATO & BEAN CURRY

Coriander rice, smoked red pepper (v)

STEAMED MUSSELS'

coconut & chilli broth (gf)

TRADITIONAL RICE & BEANS

Coconut Black turtle beans

Duo of Desserts

SALTED CARAMEL TART

banana and passion fruit ice cream

SLOW COOKED PINEAPPLE

Coconut sorbet, sticky ginger pudding

VEGETARIAN

To begin...

JAMAICAN PATTIES

curried butternut & spinach smoked paprika,
coriander & lime mayo

Sharing platter

JERK SWEET POTATO & BEAN CURRY

Coriander rice, smoked red pepper (v)

SMOKED CORN

Sour cream, chilli, coriander, lime

TRADITIONAL RICE & BEANS

Coconut Black turtle beans

FRY BODI

Fried green beans, tomato, garlic, chilli, coconut
shavings

Duo of Desserts

SALTED CARAMEL TART

banana and passion fruit ice cream

SLOW COOKED PINEAPPLE

Coconut sorbet, sticky ginger pudding

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FINE DINING AND TRAINING EXCELLENCE
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A TASTE OF USA

26 May 2022 - £25 per head



To starters

CLAM CHOWDER

Smoked corn, celery, chorizo, coriander

BOURBON BUFFALO WINGS

Blue cheese, chive, sour cream(gf)

CLASSIC WALDORF SALAD

Grapes, celery, apple walnut & blue cheese dressing (v)

Mains

TRIO OF SLIDERS

Slow Cooked Smoked Brisket Gherkins, Mustard Mayonnaise, Buttermilk Chicken Sour Cream & Chive,
Sloppy joe's Smoked Apple Wood Mac & Cheese, Served with French Fries

PORK BELLY & PRAWN GUMBO

Green pepper, coriander, braised rice, coriander

CAJUN BEAN GUMBO

Okra, smoked Applewood, tortilla chips, braised rice, coriander(v)

Trio of desserts

KEY LIME PIE

meringue

DOUGHNUT

Salted caramel, dark chocolate

BLUEBERRY CHEESECAKE

Vanilla ice cream

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SPANISH TAPAS

9 June 2022 - £25 per head



CLASSIC

To share

Bread & olives

AIBONDIGAS

Spiced meatballs, smoked CROQUETAS DE POLLO
Chicken & tarragon croquettes, smoked paprika mayonnaise
(gf)

CHOCOS CON HABAS

Baby squid, broad beans, garlic & olive oil(gf)

PATATAS BRAVAS

Triple cooked potatoes, chilli & tomato sauce, garlic & parsley
aioli (gf)(v)

tomato & beef broth(gf)

PAELLA VALENCIANA (GF)

Marinated chicken, mixed seafood, roasted red peppers,
peas, parsley & fresh lemon wedges

Duo of Desserts

CRÈME CATALANA

Orange & mint(gf)

CHURROS

Mint, Chocolate

VEGETARIAN

To share

Bread & olives

TORTILLA DE PATATAS

Egg & potato omelette, smoked paprika & garlic mayo

GRATINADO DE BERENJAS

Baked aubergine, roasted tomato sauce, manchego, herb
crumb(gf)

PADRON PEPPERS

Smoked paprika crumb, sea salt (v)(gf)

PATATAS BRAVAS

Triple cooked potatoes, chilli & tomato sauce, garlic & parsley
aioli (gf)

PAELLA VERDURAS

Mixed vegetables, parsley, lemon wedges

Duo of Desserts

CRÈME CATALANA (GF)

Orange & mint

CHURROS

Mint, Chocolate

To avoid disappointment please state any dietary requirements when making your booking, our chefs are happy to alter or change dishes to suit your needs.

(N) contains nuts (GF) gluten free (V) vegetarian (VG) vegan
