



2024

LOUNGE 303

SAMPLE MENU

Main

Tournedos Rossini

Sirloin of beef, chicken parfait, compressed thyme pastry
Beef reduction and garlic confit Parmentier

Panko breaded chicken breast

Crisp cos salad, charred baby gem, warm ciabatta croutons, anchovy
fillets, creamy ceaser dressing and grated pecorino

Chalk stream trout Niçoise

Charred new potato, spring beans, sun blush tomato, quails egg
and arugula leaves

Burnt onion panna cotta (VE)

Carpaccio of Candy beets, Compressed cucumber, charcoal emulsion,
and pickled asparagus tips

Potato gnocchi (V)

Tomato ragout, wilted rocket, fire roasted peppers

Dessert

Trio of Chocolate

Assiette of chocolate which includes
Chocolate torte with Savile orange
Chocolate praline mousse
Chocolate and caramel dome

Fresh filtered coffee, English tea & fruit infusions