

AUGUST

The August dinner menu begins on Wednesday 31st July and ends on Saturday 31st August 2024

APPETISERS

BEEF GULYAS SOUP Parsley olive oil.

ROASTED RED PEPPER SOUP Goats cheese. (v)

SMOKED LAMB BON BONS Mint, yoghurt, beetroot, honey.

KING PRAWNS Bergamot, spinach, coriander, galangal, watermelon.

BEETROOT CARPACCIO Smoked horseradish gel, salsify, pickled shallots. (v)

PORK LOIN Apple purée, fennel, manchego espuma, pancetta arancini.

CHICKEN CAESAR SALAD Marinated chicken, caesar dressing, lettuce, grana padano, garlic brioche, pancetta.

RED MULLET Orzo, miso, lemongrass, celeriac, pak choi.

CRETAN BOUGATSA Feta, filo, honey, sesame seeds, chantanay carrots. (v)

All main course dishes are served with Fresh Market Vegetables and Potato Garni.

A SELECTION OF OUR FAMOUS PECKS PUDDINGS

A HOUSE SELECTION OF CHEESE served with relish, biscuits, and garni.

FRESH COFFEE AND PETIT FOURS

