

## FIVE COURSE MENU

### AMUSE

#### **Beet Bomb. Crispy Carbonara. Fish 'n' Chips**

### BREAD COURSE

#### **Mini sourdough. Burnt leek butter. Crispy chicken skin butter**

### ENTRÉ

#### **Asparagus and Lobster**

charred asparagus, lobster, citrus beurré blanc

#### **Ceviche**

seabass, tiger milk, orange, pomegranate, chili, avocado and wasabi

#### **Mushroom Tortellini**

homemade tortellini filled with mushroom ragù, served with butter parmesan sauce

#### **Chilli Prawns**

marinated red cabbage, butternut squash purée, feta cheese, pickled baby beetroot

#### **Seared Scallop**

butternut squash, sauerkraut sauce, caponata

### MAIN

#### **Sea Bass**

confit crushed potato, truffle and dashi velouté, leek nest

#### **Lobster Pasta**

homemade pasta, lobster bisque, dried tomatoes and basil cream

#### **Rack of Lamb**

sweet potato cream, pumpkin seed pesto and leeks

#### **Beef Tenderloin**

zucchini roll, roasted cauliflower cream, potato pave, demi-glace

#### **Basil Courgette Risotto**

served with carabineros shrimps

#### **Pigeon**

olive tapenade, gentleman relish, parsnip cream, pigeon jus

### DESSERT

#### **Peach Melba**

lime infused peaches, vanilla and yogurt ice cream, raspberry sorbet

#### **Apple No. 5**

baked apple with miso caramel, fennel ice cream, Shrewsbury biscuit

#### **Signature Sorbet**

basil apple sorbet, bize crumble, apple slices, basil oil

**168**

COCKTAIL / WINE PAIRING

**92**

*All prices are subject to 10% service charge*

*Only using the best ingredients to keep your food healthy, ethical and sustainable. Sourcing organic and local ingredients whenever possible*

## CHEF'S TASTING MENU

### AMUSE

Beet bomb  
Crispy carbonara  
Fish 'n' Chips

### BREAD COURSE

Sourdough bread  
Burnt leek butter  
Crispy chicken skin butter

### APPETIZER

Ceviche  
seabass, tiger milk, orange, pomegranate, chili, avocado, wasabi

Seared Scallop  
butternut squash, sauerkraut sauce, caponata

Mushroom Tortellini  
homemade tortellini filled with mushroom ragu, served with butter parmesan  
sauce

### MAIN

Beef Tenderloin  
zucchini roll, roasted cauliflower cream, potato pave, demi-glace sauce

**or**

Lobster Pasta  
homemade pasta, bisque, dried tomatoes and basil cream

Pigeon  
olive tapenade, gentleman relish, parsnip cream, pigeon jus

### DESSERT

Apple No. 5  
baked apple with miso caramel, fennel ice cream, Shrewsbury biscuit

**218**

COCKTAIL / WINE PAIRING

**98**

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## LUNCH MENU

### ENTRÉE

#### **Caesar Salad / 27**

free range chicken breast, romaine lettuce, house made dressing, aged parmesan, anchovies  
Tiger Prawns + supplement / 5

#### **Burrata Salad / 29**

premium burrata cheese, cherry tomatoes, beetroot, marinated peach, basil pesto,  
pinenuts and balsamic reduction

#### **Mushroom Tortellini / 32**

homemade tortellini filled with mushroom ragù, served with butter parmesan sauce

#### **Chilli Prawns / 37**

marinated red cabbage, butternut squash purée, feta cheese, pickled baby beetroot

### MAIN

#### **Filet - O - Fish / 39**

beer battered Seabass fillet, homemade pickles, tartare sauce, served with side salad

#### **Chicken Burger / 39**

free range crispy fried chicken breast, homemade brioche bun and house burger sauce, lettuce from our garden,  
cornichons, premium Irish aged cheddar

#### **Above 5 Burger / 49**

dry aged tenderloin [28 days], homemade brioche bun, premium Irish aged cheddar, caramelized onions,  
cornichons, house burger sauce, sweet potato chips

#### **Housemade Meatballs & Fresh Pasta / 42**

homemade tagliolini, slow-simmered tomato and basil sauce, aged Parmigiano Reggiano

#### **Sea Bass / 47**

confit crushed potato, truffle and dashi velouté, leek nest

#### ***Today's Handcrafted Sorbets & Ice Creams selection / 15***

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