

AUTUMN MENU

Zucchini and mushroom cannelloni with mushroom vinaigrette.

Pumpkin cream with roasted pumpkin cylinder, prawn tartare, trout roe, Iberian ham crunch, and seasonal sprouts.

Homemade red shrimp croquettes with mango and jalapeño chutney and mandarin sprouts.

Nikkei-style beef tataki.

Duck breast with fig and ratafia jam with a wine-poached pear garnish.

Individual apple tatin with English cream and fresh red berries garnish.