

FLORATICA

NIBBLES

Pecorino Truffle Nuts

Nocellara Olives

Roasted Beetroot Hummus and Grissini

Sourdough Flatbread, Whipped Feta, Peppers and Rosemary

SMALL PLATES

Octopus Takoyaki and Nori Mayonnaise

Taro Bun with Soy Sauce (VG)

Chicken Gyoza with Teriyaki Sauce

Cured Salmon, Dill and Lemon Cream Cheese, Warm Blinis

Potted Mackerel, Toasted Baguette, Cucumber and Bergamot Gel

Traditional Lobster Roll, Crème Fraîche, Lemon Oil and Chives

Burrata, Marinated Heritage Beetroots and Orange Segment,
Balsamic Glaze and Olive Powder (V)

TO SHARE

Charcuterie

Mortadella, Parma Ham, Bresaola, Salame

Cheese Selection

Baron Bigod, Cashel Blue, Catherine, Sheep Rustler

DESSERTS

Biscoff cheesecake with dark chocolate sauce

Black forest gâteau, cherry gel and vanilla Chantilly

For allergy information please ask a member of staff.