

SET MENU

pea, mint and ricotta agnolotti,
spring vegetables, wild garlic sauce

beef tartare, confit egg yolk

skate, pickled cucumber, dill and brown shrimp sauce

breast of guinea fowl, morels, asparagus, sauce Albuféra

milk chocolate and coconut delice with passion fruit sorbet

vanilla and mango cheesecake with mango sorbet

2 COURSES - £42

3 COURSES - £50