

# SET MENU

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

beef tartare, confit egg yolk

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skate, dill and brown shrimp sauce

breast of guinea fowl, morels,  
asparagus, sauce Albuféra

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milk chocolate and coconut delice  
with passion fruit sorbet

muscat crème caramel with Agen prune

**2 COURSES - £42**

**3 COURSES - £50**