



SAMPLE MENU

Mediterranean Menu

TO BEGIN

Burrata

Puglian burrata with sun-ripened heritage tomatoes, fragrant basil oil, aged balsamic and toasted pine nuts - a refined balance of creaminess, sweetness and bright Mediterranean acidity.

STARTER

Seared Scallops

Hand-seared scallops with a delicate golden crust, served over silky cauliflower purée with crisp pancetta and warm lemon beurre noisette for richness, salinity and freshness.

MAIN

Herb-Crusted Rack of Lamb

Pink-roasted rack of lamb beneath a fragrant herb crust, paired with smoked aubergine, buttery fondant potato and a deep rosemary jus drawn from the roasting juices.

DESSERT

Lemon & Olive Oil Tart

Fine olive-oil pastry filled with vibrant lemon, finished with vanilla mascarpone, fresh raspberry and pistachio - elegant, aromatic and beautifully balanced.