

# SUMMER of ROSÉ

15th & 16th August | 3 courses £24.95

Add our wine pairing for £15

## ENTRÉES

Paired with Cuvée XXII Le Rosé

**Fresh Watermelon,  
Feta, and Mint Salad** (GF) (V)  
With a shallot and lemon dressing

**Confit Salmon** (GF)  
Crème fraîche, cucumber, and fresh lemon

**Marinated Tomato  
and Garlic Bruschetta**  
Toasted sourdough with fresh basil, and extra virgin olive oil

## PLATS

Paired with Chateau Léoube, Rosé de Léoube Organic

**Roasted Lemon and Garlic  
Marinated Lamb Rump** (GF)  
With ratatouille and gremolata

**Cold Poached Salmon Fillet** (GF)  
With herb new potatoes, and a fresh tomato, shallot and  
sherry vinegar dressing, with basil and lime aioli

**BBQ Harissa Marinated  
Provencale Vegetable Skewers** (VE)  
With salsa verde, yoghurt dressing. Red pepper  
houmus and couscous

## DESSERTS

Paired with West Coast Swing, White Zinfandel

**White Chocolate  
and Mango Mousse** (V) (N)  
With toasted almonds

**Rose Poached Peach** (V) (N)  
With vanilla vegan crème fraîche and a  
nut crumble granola

**Eton Mess Sundae** (GF) (V)  
With crème Chantilly, fresh strawberries, crushed meringue  
with a strawberry coulis layer and vanilla ice cream



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. (GF) Suitable for a gluten-free diet. (V) Dishes can be made with non-gluten containing ingredients. (V) Suitable for vegetarians. (VE) Suitable for vegans. (N) Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free. **There is a 10% discretionary service charge for all tables.**  
**All service charges and tips go directly to our team.**