

# CHAMPAGNE & SEAFOOD TERRACE

#### **Burrata** £18

Peas, lemon, almond 501kcal

### Rigatoni, con le cozze (GF,V) £21

Rigatoni pasta, mussels, cherry tomato, courgette, lemon, parsley 657 kcal

### Fish Fingers £9/£17

Gribiche, lemon 230/460 kcal

#### Smoked Salmon £18

Capers, lemon, crème fraiche, brown bread 484 kcal

### Cavendish Dressed Crab £24

Summer salad, focaccia, lemon and herb mayonnaise 471 kcal

### BBQ Sardines £10/£19

Panzanella 435 kcal

# BBQ Tiger Prawn Cocktail £11/£20

Gem lettuce, marie rose, tomato, chilli, cucumber 444 kcal

# BBQ Sea Trout £20

Jalaeno perillade, samphire 398 kcal

### Roast Vegatable Skewers £10/£19

Tabbouleh, whipped feta, lemon, oregano 303/606 kcal



### Sharing Platter For Two £95

Dressed crab, tiger prawns, smoked salmon, whitebait, sardines, summer salad, fries, focaccia, hummus, olives 1198 kcal

Side Dishes

All Sides £5.50

Smoked potato & samphire salad

Whitebait, lemon mayonnaise

Tabbouleh, whipped feta, almond

Summer salad

Focaccia, hummus, olives

Fries (+£3 with parmesan and truffle)

Desserts

## BBQ Peaches £9

Chamomile meringue, almond 512 kcal

#### Eton Mess £9

Pink peppercorn, popping candy, basil 521 kcal

A 5% service levy is added to all accounts  $\mathcal E$  distributed directly to staff.

Wherever possible we will do our utmost to meet dietary requirements. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here. An allergen menu is available for your information. Please ask any member of staff for advice.