

SEVEN
PARK
PLACE
by
WILLIAM
DRABBLE

STARTER

Hand Dived Scottish Scallop Carpaccio with Lemon,
White Asparagus and Samphire

Poached Native Lobster Tail
Cauliflower, Lobster Butter Sauce
(£20 supplement)

Roasted Quail
Caramelised Endive, Hazelnut and Orange

MAIN COURSE

South Coast Turbot
Trombetta Courgette, Basil, Confit Tomato, Olive

Duck Glazed with Lavender Honey
Rhubarb and Caramelised Tropea Onions

Assiette of Cumbrian Outdoor Pork
With Broad Beans and Truffle Jus

2 Courses £65

3 Courses £75

*Please advise us of any allergies or dietary requirements
A minimum of two courses will be charged per person*

*A discretionary service charge of 15% will be added to your bill.
All prices include VAT*