

FEAST MENU £60 PER PERSON

Designed to be shared between all guests



STARTERS

Panzanella Salad datterini tomato, cucumber (PB) Cured Sea Trout smoked creme fraiche, samphire, puffed grains Melon & Bresaola horseradish, pecorino, rocket

MAINS

Sicilian Aubergine arrabbiata, fermented chick peas, pine nuts (PB) Sea Bream radish, herbs, caviar & beurre blanc Chicken Genovese pesto, gnocchi

> all served with Mixed Leaves house dressing (PB) Pink Fir Potatoes (PB)

DESSERT

Amalfi Lemon Cheesecake olive oil, ginger biscuit (V) Macerated Strawberries lime, pistachio

(PB) Plant-Based (V) Vegetarian If you have any allergies or food intolerance, please advise a member of staff. @MORTIMERHOUSEKITCHEN