

# Cilantro

Three courses £35

Starter, main and coffee with petits fours

Six courses £49

Available on Saturday evenings

Amuse-bouche 108kcal

## STARTERS

**Serrano ham, charred asparagus and cantaloupe** 255kcal

Wild rocket and balsamic pearls

or

**Candy beetroot, red onion, heritage tomato and spring onion salad** V 188kcal

Pea sorbet, chimichurri and couscous

## MIDDLE COURSES

**Smoked gnocchi** V 196kcal

Shallot crème fraîche, avocado, candied pecans

or

**Wild mushroom risotto** 278kcal

Poached quail's egg, onion ring

## MAINS

**Fillet of beef and pulled beef fondant** 511kcal

Tenderstem broccoli, Yukon carrots, peppercorn foam and bay leaf jus

or

**Creamed porcini mushrooms** V 762kcal

Fondant potato, roast artichoke, beetroot puree and tomato verjus

## DESSERTS

**Raspberry mousse** V 215kcal

Chocolate dipped strawberry lollipop

or

**Warm bread and butter pudding** V 356kcal

Cinnamon ice cream and brandy snap

**Coffee and petits fours** 176kcal

V = vegetarian | VE = vegan    Adults need around 2,000kcal a day

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.  
Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy. Prices include VAT.