

WINTER MENU

195

BAR
& GRILL

P&J LIVE

£50 – 3 Courses

195

BAR
& GRILL

STARTER

Cajun monkfish with saffron and pimento gel, lime sour cream
& peppered vegetable salad

Chinese infused chicken wonton above pickled vegetable slaw, finished with Asian
broth

◻ Whipped citrus & cracked pepper crowdie with Chardonnay blanched tomatoes,
Mediterranean soil, spiced pepper coulis & tempura onion

Grilled & puréed avocado with pomegranate & quinoa salad,
burnt shallot crumble & earthy salad

* Vegan allergen free *

MAIN COURSE

Chicken Caesar salad

Chargrilled breast of chicken, roast vine tomatoes, caramelised pancetta, gem lettuce,
gluten free herb crouton and Caesar emulsion

Chargrilled sirloin steak, roast garlic and truffle creamed potato, charred hispi
cabbage, pickled glazed carrot and port wine jus

Pan seared halibut fillet on a red pepper, pea & prosecco risotto, tempura samphire,
red pepper emulsion & a fresh side salad

Indian vegetable dal bon bon above Bombay sweet potato garnished with Asian
coconut risotto & tempura samphire

* Vegan allergen free *

DESSERT

Dark chocolate torte, espresso panna cotta & strawberry textures

'Cranachan cheesecake'

Vanilla, mascarpone and Drambuie cheesecake, honey & oat clusters, raspberries,
raspberry gel & freeze dried berries

Lemon and yuzu posset, vanilla shortbread, blackberry gel, blackberries
& white chocolate soil

Panela sugar roasted pineapple, mango sorbet, torched mango, coconut & lime dairy
free yoghurt, pineapple crisp & fresh strawberries

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