



EIGHT COURSE

BRITISH FUSION MENU



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EIGHT COURSES £65PP WITH WINE PAIRING £90PP

FULL ENGLISH PIZZA BREAD

A hearty fusion of classic British breakfast flavours re-imagined on a crispy pizza bread, perfect for starting your culinary journey.

FISH & CHIPS WITH A TWIST

Our fresh tuna with Mango Chips offer a unique, surprising twist on traditional fish & chips.

BRAMLEY APPLE SORBET

A British-Italian Delight: Our bramley apple sorbet is an inviting interlude, a refreshing way to pause between courses.

ROAST BEEF & YORKSHIRE PUDDING SPRING ROLL

A flavourful twist on a traditional favourite: juicy roast beef, creamy horseradish & fluffy Yorkshire pudding, combined in a delicious spring roll.

INDIAN INSPIRED CORNISH PASTY

A savoury, satisfying dish that showcases the best of both British & Indian cuisine.

LINCOLN BLUE CHEESE BRÛLÉE

A luxurious treat that combines the tanginess of Lincoln blue cheese with the sweetness of a traditional crème brûlée.

SWISS CHOCOLATE ETON MESS

A classic Eton Mess, enhanced by the luxurious richness of Swiss chocolate.

COCONUT SCONES WITH PINEAPPLE JAM & CREAM

A tropical twist on a classic British tea time treat: fluffy scones bursting with coconut flavour, served with tangy pineapple jam & cream.