

THE ART OF CHOCOLATE

masterclass

Slow braised BBQ rubbed beef short rib

parmesan creamed potatoes, thyme roasted baby carrots,
rich red wine gravy (NGI)

Smokey aubergine & lentil ragu

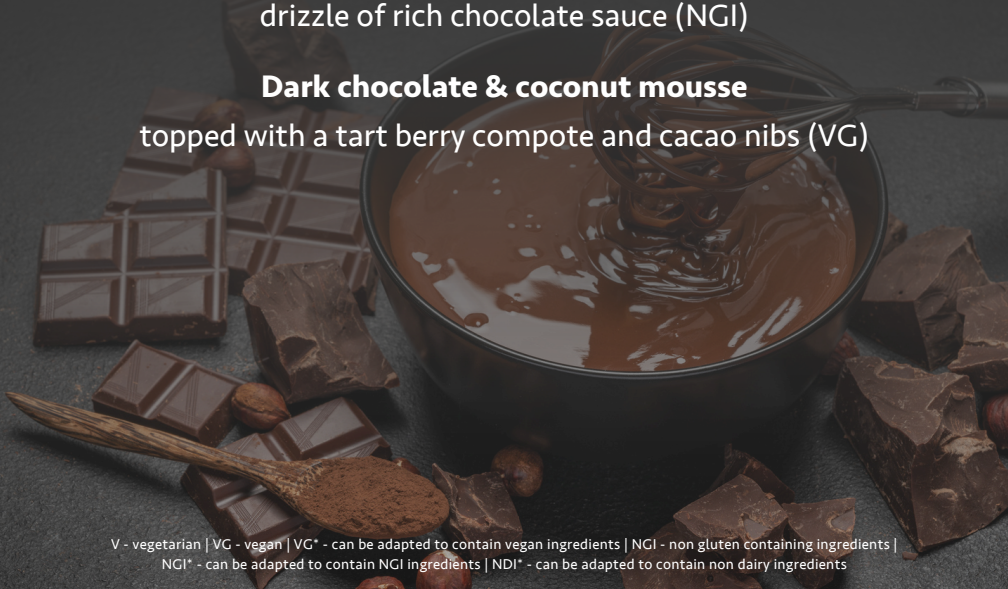
rich tomato ragu, garlic & thyme aubergine, homemade flatbread (VG)

Chocolate & espresso panna cotta

vanilla whipped cream, white chocolate crumb,
drizzle of rich chocolate sauce (NGI)

Dark chocolate & coconut mousse

topped with a tart berry compote and cacao nibs (VG)



V - vegetarian | VG - vegan | VG* - can be adapted to contain vegan ingredients | NGI - non gluten containing ingredients |
NGI* - can be adapted to contain NGI ingredients | NDI* - can be adapted to contain non dairy ingredients

Please note: We follow good hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products, there is a small possibility that trace allergens may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances. Ingredients containing allergens which are deep fried in our kitchens will use the same fryers as ingredients which do not contain allergens. There may be a risk of cross-contamination.