

# FORTNUM & MASON

EST 1707

## STARTER

Heritage Tomatoes & Burrata

*Basil Dressing* (V) (G)

Sea Bream Ceviche

*Chilli, Cucumber, Coriander & Lime* (G)

Rarebit

*Welsh or Elegant*

## MAINS

Pumpkin & Ricotta Ravioli

*Sage & Pine-Nut* (V)

Grilled Loch Duart Salmon

*Mussels & Samphire*

Roast Cotswold Chicken

*Cannellini Beans & Chorizo*

## DESSERTS

Mille-Feuille

*Praline and Valhrona Dark Chocolate* (N)

Coconut and Chocolate Ice Cream Coupe

*Served with Hot Chocolate Sauce* (VE)

Knickerbocker Glory

*Vanilla & Strawberry Ice Cream, Pineapple & Raspberries, Raspberry Coulis, Italian Meringue* (G)

*Including a Welcome Cocktail*

Two Courses - £28

Three Courses - £32

(V) – Vegetarian (VE) – Vegan (G) – Made Without Gluten (N) – Contain Nuts

Our products are made in an environment where allergens are present, resulting in a risk of cross contamination. For more information about specific allergen, please speak to a member of staff. All prices include value added tax at the prevailing rate. A discretionary 12.5% Service charge will be added to all restaurant bills. All prices include Value Added Tax at the prevailing rate. 05/2018.

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**BAR**  
AND  
**RESTAURANT**