



Starter

White asparagus and prawn salad

with soy dressing grated botarga, truffle scented olive oil and Grana Padano

Main

Lamb rack

lentil and carrot samoosas, roasted shallots, sweetcorn puree, fine beans, pickled mustard seeds and curry infused fennel jus

Dessert

Muskadel custard

poached grapes, ginger crumble and lemon sorbet

Chef Jiaan