

La Sophia

Tasting menu

To be taken by the entire table

5 courses £39.95

Soup

Butternut squash with basil oil & spiced pumpkin seeds

Oven roasted aubergine with fried halloumi, chilli, lemon garlic & mixed baby leaf salad

or

Braised rabbit & pistachio ravioli, salsify puree & sage velouté

Pan seared scallops with soft polenta, & passion fruit & lemongrass broth

or

Beef tartare with black truffle paste with chopped shallots, tomato concassée, Dijon mustard & poached free range egg

Pan seared wild sea bass with wilted spinach, braised bulgar & saffron citrus sauce

or

Lamb two ways: Stuffed saddle of lamb with swiss chard & lamb shoulder confit, parmesan mash potato & rosemary sauce

or

Pan seared ostrich medallions with seared foie gras, grilled potatoes, asparagus tempura & button onions sauce

Almond creme brulee

or

Chocolate mousse cake

or

Selection of French & English cheeses with crackers & chutney + £3 supplement

Tea or coffee

An optional 12.5% service charge will be added to your bill

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free