

THE SANDS END



3 Courses £35

STARTERS

'Ahi' Tuna Ceviche, avocado, chilli, spring onion, sesame seed, coriander.

Burrata, heritage beetroot, pickled cucumber, balsamic vinaigrette. (V)

Gratinated French Onion Soup, gruyere and thyme crouton. (V)(*)(**)

Foie Gras Brulée, fig & onion chutney, warm brioche. (*)

MAINS

Juniper Braised Ox Cheek, parsnip puree, bacon & baby onion sauce, parsnip crisp.

Wild Mushrooms and truffle Ravioli, cavolo nero, mushrooms broth. (VG)(**)

Herb crusted Roasted Cod Fillet, beans & chorizo Cassoulet.

Beef Fillet, king oyster, dauphinoise potato, wilted chard, red wine jus. (+£5)

DESSERTS

Vanilla Crème Brulée

Hazelnut semifreddo, praline, sour cherry sorbet

Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream

British Cheese Platter (+£5)

Today's selection: Bath Soft, Isle of Wight Blue, Rosary Ash, Tunworth, Cotswold Brie, Black Cow Cheddar

*Gluten free option available

**Vegan option available

Side (£5)

Jersey Royal Potato | Creamed Spinach | Chilli & Garlic Broccoli | Buttery Mash

A discretionary service charge of 12.5% will be added to your bill. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. **Vg = vegan, v = vegetarian, gf = gluten free**



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