

Julie's

Bouillabaisse with rouille and croutons

Mission fig, mozzarella and basil salad

Fresh crab and shrimp salad with cucumber, avocado and mint

Grilled asparagus and polenta with black truffle

Crisp potato pikelets with smoked salmon and crème fraîche

Baked seabass with fennel, tomato, cannellini beans and crispy shallots

Chargrilled lamb cutlets with minted artichoke, baby onion fricassée and chickpea mash

Grilled entrecôte with parmesan polenta, sage and lemon

Glazed guinea fowl breast with sesame greens and red miso vinaigrette

Handmade pea and mint ravioli with creamed artichoke

All served with fresh vegetables

Pineapple, passion fruit and mint salad with lemon sorbet

White chocolate mousse with fresh mango and coconut cream

Roasted peach and pine-nut tart with cinnamon ice-cream

Crispy sweet tortellini filled with ricotta, honey and dark chocolate fondant

Pistachio nougat semifreddo with marinated raspberries

English and French cheese with tomato and sweet chilli jam and oat biscuits

Coffee

A discretionary 12.5% service charge will be added to your bill