



## GLUTEN-FREE MENU

### STARTERS

<b>DUCK &amp; PORK TERRINE</b>	188
smooth liver pâté, sweet fig purée, picked onions	
<b>ORGANIC KALE SPINACH SALAD</b>	178
artichoke barigoule, goat cheese, dried black olives	
<b>GRILLED OCTOPUS</b>	198
pressed potatoes, chorizo, pepper purée	

### MAINS

<b>HONEY GLAZED HALF DUCK</b>	318
salt & pepper corn ribs, garlic purée	
<b>ACQUERELLO AGED RISOTTO</b>	228
pumpkin purée, roasted squash, pepita seeds, herb emulsion	
<b>NORTH ATLANTIC COD</b>	298
caramelised onions, potatoes, smoked mussels, fish sauce	

### DESSERTS

<b>LIME SORBET</b>	78
mixed wild berries	
<b>PINEAPPLE CARPACCIO</b>	78
coconut sorbet, passion fruit	



DISCOVER CHEF GARETH PACKHAM'S EXCLUSIVE DISHES OF THE DAY,  
INCLUDING JET-FRESH SEAFOOD AND MORE HIGHLIGHTS!

Please note that these items are subject to availability.