

FOUR- COURSE DINNER SET MENU

£65pp

H O I M E S

H O T E L

TO SHARE

Tahini & Greek Yoghurt

Crushed tomato, roasted shallot & pita

STARTERS

Butterbean Hummus

Muhammara, pickled shimeji, pomegranate & burnt gem

Octopus

Potatoes, chorizo, labneh & za'atar

Lamb Kofta

Tahini, pickled shimeji & pita

MAINS

Coconut & Saffron Curry

Wild rice, roasted delicata pumpkin & pak choi

Sea Bream

Piquillo cream, wilted spinach & za'atar

Roasted Duck Breast

Pumpkin mash, seasonal mushrooms & grape jus

Lake District Farmers Beef Fillet +£12

Potato rosti, shallot cream, king oyster mushroom & green harissa

DESSERTS

Vanilla & Green Apple Mousse

Gianduja chocolate, puffed amaranth & praline

Lemon Tart

Blueberry coulis

Ice Cream & Sorbet Selection

Pistachio/ Salted Caramel or Mango/Raspberry

Buffalo Camembert

Cugná & baguette (v)

All prices include VAT at the current rate and are quoted in Pounds Sterling.

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

If you suffer from any allergy or food intolerance and wish to find out more about the ingredients we use, please inform your server.