

# AUTUMN DINING DOME FEAST

**Three courses 75**  
**55 lunchtime Monday-Friday**

Including a glass of Champagne on arrival  
& half a bottle of wine per person

v denotes vegetarian dishes, ve denotes vegan dishes  
v+ denotes a dish that can be made vegan friendly  
If you have an allergy or dietary requirements  
please inform our team before selecting your choices

Please note there is a discretionary service charge of 12.5%

## TO START

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**Tunworth stuffed baked sourdough loaf,**  
balsamic baby onions, sun blushed tomatoes,  
confit garlic, Coombeshead croutes (v)

## THE MAIN EVENT

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**Moroccan chickpea & apricot tagine,**  
candied prunes, toasted almonds

**Choose from:**

Braised lamb shoulder & grilled lamb cutlets  
Fired harissa yoghurt aubergine (v+)  
Whole baked seabass

**Served with:**

Pomegranate, orange, spinach & watermelon,  
molasses glaze, confit chilli, bulgar wheat tabbouleh,  
Za'atar stuffed barbecue flat breads

## THE FINALE

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**Apple & plum marzipan crumble,**  
vanilla custard & clotted cream