



blue jasmine
EASTER

29 March - 14 April

£68 per person

available for a minimum of 2 guests

£28 optional wine pairing

Please inform a member of the team if you have any special dietary requirements or food allergies before placing an order.

Guests with severe allergies or intolerances, please be aware that although all due care is taken to prevent cross-contamination, there is a risk that allergen ingredients may be present.

Prices include VAT at the current rate. A discretionary service charge of 10% will be added to your bill.

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to begin

First Fleet Chardonnay - Australia

Sarawak black pepper roasted duck

with pancakes, baby cucumber, leek, and hawthorn jelly

to follow

Umami Ronchi Montepulciano d'Abruzzo, Italy

Nostalgia prawn

with passion fruit mango jelly, apple plum sauce and maltose glaze

Sautéed Diced Beef Tenderloin with curry leaves

with black bean, yellow bean, mandarin peel, shallots,
garlic, Chinese wine, chilli and ginger

Hawthorn pork belly

with hawthorn, cucumber, onions, red pepper, goji berry and red dates

Seasonal vegetables

Egg fried rice

to finish

Moscato d'Asti - Italy

Chef's Easter Dessert

