



SALA
RESTAURANT

LUNCH

Tortellini in brodo

Squash flower fritto, Meredith goat's cheese,
pear, orange and rocket salad

Twice baked Delft blue cheese souffle, pear, walnut and truffle honey salad

Cappellini, fennel, swimmer crab, lemon, chili and watercress

Duck leg confit, braised puy lentils and apples

Smoked haddock and cod cake, warm tartare sauce

Pork pizzaiola with rosemary potatoes

Chocolate mousse, poached pear and ginger crumbs

Apple tarte tatin with cinnamon ice cream

Idiazabal and Dorset Drum mature farmhouse cheddar with membrillo,
homemade crackers and condiments (P300 supplement)

2 Courses P1680
3 Courses P1980
+10% service charge