
AMPHITHEATRE
RESTAURANT

Das Rheingold

Three courses 60.00

Blackberry lavender Ruinart Champagne cocktail 15.00

Wild mushroom and leek tart
Vinaigrette of red peppers, anchovies, olives, egg
Tartare Shetland salmon, dill, crème fraîche
Bayonne ham, figs, buffalo mozzarella

Red wine and radicchio risotto, salsify, pine nuts
Fillet of hake, saffron and olive oil mashed potato, gremolata
Gloucester Old Spot pork chop, roast pumpkin, sage, ricotta
Grilled rib-eye steak, Roquefort butter, watercress salad

Seasonal fruit plate
Passion fruit bavarois, tropical fruit salad
Chocolate marquise, praline, Amaretto sauce
Selection of British farmhouse cheeses