
AMPHITHEATRE
RESTAURANT

Götterdämmerung

Four courses 100.00

Blackberry lavender Ruinart Champagne cocktail 15.00

Leek velouté, Roquefort croute

Spinach and ricotta tart
Brown shrimps, fine beans, tomato, olives, saffron dressing
Game terrine, onion marmalade
Venison carpaccio, blackberries, hazelnut oil

Pumpkin, red onion, goats cheese tian, walnut aillade
Fillet of hake, brown butter, lemon, capers, croutons
Gloucester old spot pork chop, parsnip puree, charcutiere sauce
Grilled rib-eye steak, Roquefort butter, watercress salad

Seasonal fruit plate
Chocolate tart, pistachio crème anglaise
Port and blackcurrant jelly, madeleine, vanilla whipped cream
Selection of British farmhouse cheeses