



IZZY & LEAH'S

STUDENT HEAD CHEF FINE DINE DINNER MENU

04.03.26

AMUSE

MARINATED CUCUMBER & CREAM CHEESE ON A CROUTON BASE

STARTER

BEEF STEAK TARTAR WITH HOMEMADE RELISH - PICKLES & A DRESSED SALAD

FISH COURSE

GRILLED BUTTERED FILLET OF SEABASS NICOISE - TOMATOES - QUAIL EGG & AN ANCHOVY DRESSING

MAIN

ROASTED BREAST OF DUCK WITH PIQUANT CITRUS SAUCE - ALMONDINE POTATOES - CELERIAC PUREE - TENDER STEM &

BABY CARROTS

DESSERT

GLAZED ALMOND & APRICOT TART WITH AN APRICOT SORBET

FILTER COFFEE

£40.00

ALL ALLERGENS MUST BE HIGHLIGHTED AT THE TIME OF BOOKING