



PHOEBE & MEGAN'S

STUDENT HEAD CHEF FINE DINE DINNER MENU

25.02.26

AMUSE

MANCHEGO & SERRANO HAM CROQUETTE BITES WITH AIOLI

STARTER

DEEP FRIED MARINATED CALAMARI WITH ROCKET SALAD & TARTAR SAUCE

FISH COURSE

HANDMADE FARFALLE PASTA WITH CHORIZO & PAPRIKA INFUSED TOMATO SAUCE

MAIN

**ROASTED CANNON OF LAMB SERVED WITH ROASTED MEDITERRANEAN VEGETABLES,
TORTILLAS ESPAGNOLE & LIME CORIANDER PESTO**

DESSERT

EGG CUSTARD TART WITH BUTTERMILK ICE CREAM SERVED WITH A CARAMEL SAUCE

FILTER COFFEE

£40.00

ALL ALLERGENS MUST BE HIGHLIGHTED AT THE TIME OF BOOKING