



A R I A



Aria Spring Menu

Starters

Heritage tomato consommé, heritage tomato salad, nasturtium V 9.50

Burrata, beetroot salad, radishes V 13.50

Tartlet of goats cheese, caramelized red onion, asparagus V 13.50

House salmon pastrami, orange salad, fennel creme fraiche 13.50

Seared scallops, wasabi green pea puree, caviar, noilly prat sauce 14.95

Main dishes

Truffle risi e bisi; risotto, garden peas, truffle, parmesan wafer V 18.50

Pumpkin ravioli, pickled red onion, blue cheese crumble, pumpkin seeds V 17.50

Seabass fillet, artichoke, asparagus, polenta, basil and orange vermouth cream 25.50

Confit duck leg, heritage carrots, ginger greens, fondant potato, thyme jus 23.50

Beef fillet, wasabi pumpkin puree, roasted cauliflower, teriyaki onion jus 36.50

Desserts

Vanilla pannacotta, rhubarb and ginger compote 9.50

Raspberry & white chocolate mousse, chocolate soil, garden flowers 9.50

Pear belle helene, poached pear, chocolate sauce, hazelnut, vanilla ice cream 9.50

Hazelnut bomboloni, soft centered milk chocolate dumpling, cinnamon sugar 9.50

Purbeck Ice cream –vanilla bean, strawberry, serious chocolate, honeycomb hash - per scoop 4.00

Cheese board; selection of farmhouse cheeses, fruit conserve 13.50

Please note that all prices are in Pound Sterling (GBP) and inclusive of VAT. Our menu items are subject to availability and change.

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a staff member know.