



An Evening with Red Sky Dining menu

Amuse Bouche

Beetroot tartare

crostini, dijon vinaigrette, dill (DF/VG/GFA)

or

Jamon croquettes

sauerkraut, mustard aioli

Starter

Cured sea bream

Orange, herbs & fennel (GF/DF)

or

Spring vegetable tart (VG)

Asparagus, ajo blanco

Main

Pressed lamb shoulder

served with

pea puree, crushed new potato, asparagus & lamb jus (GF/DF)

or

Spinach & ricotta rotolo

served with

tomato sauce, rainbow chard, salsa verde (VGA)

Dessert

Vegan chocolate tart

Walnut & Cacao crust (DF)

or

Rhubarb & ginger crème brulee

with shortbread (GF)

(V) Vegetarian

(VG) Vegan

(GF) Gluten free

(DF) Dairy free

(VGA) Vegan option available

(GFA) Gluten free option available