

ALTO

B A R & G R I L L



GLUTEN FREE MENU

STARTERS

BEETROOT, BURRATA cashew nuts, house dressing	128
GRILLED OCTOPUS smoked aubergine and tofu purée	168
JERUSALEM ARTICHOKE SOUP truffle and chives	88

MAINS

RIB-EYE rangers valley 300g cooked in our Jospier grill	318
MISO GLAZED HALBUT lobster sausage, shellfish sauce pickled samphire	288
BABY AUBERGINE romasco sauce and spiced almonds	158

SIDES

SAUTÉED KING MUSHROOM with shallot and garlic	58
BAKED CAULIFLOWER with cheese sauce	48
SAUTÉED KING MUSHROOM with shallot and garlic	58

DESSERTS

PINEAPPLE CARPACCIO coconut sorbet, passion fruit dress	78
SORBETS Please ask your server for today's flavour	78
MIXED BERRIES mint, chocolate sorbet	78



DISCOVER CHEF GARETH PACKHAM'S EXCLUSIVE DISHES OF THE DAY,
INCLUDING JET-FRESH SEAFOOD AND MORE HIGHLIGHTS!

Please note that these items are subject to availability.