

STARTER

3 COURSE £25

DUCK PORK ORANGE PÂTÉ, CLEMENTINE COULIS GIARDINIERA & TOASTED FOCACCIA GFO TUSCAN HAM SERVED WITH PEAR POACHED IN WINE, FIG & TOASTED FOCACCIA GFO PRAWN COCKTAIL WITH PINEAPPLE MARIE ROSE SAUCE & COS LETTUCE GF SMOKED HADDOCK & SPRING ONION FISHCAKE, ROCKET & GARLIC MAYO GF WARM SOUS VIDE CHICKEN & PEA ROULADE COS LETTUCE, PARMESAN, CESAR DRESSING BUFFALO MOZZARELLA BALLS, TOMATO, BASIL PESTO N GF POT OF MUSSELS IN WHITE WINE GARLIC & PARSLEY SAUCE TOASTED FOCACCIA GF

MAIN COURSE

→C

GRILLED SEA BASS SERVED WITH SAUTÉED SPINACH GF

SEAFOOD RISOTTO (CALAMARI, PRAWNS, MUSSELS, CLAMS) GARLIC, PARSLEY & WHITE WINE GF

BRAISED BEEF & BAROLO RAVIOLI BUTTER & SAGE, ROCKET & PARMESAN

RICOTTA & SPINACH TORTELLINI IN A LIGHT TOMATO & BASIL SAUCE

TAGLIATELLE PORCINI MUSHROOM, ITALIAN SAUSAGE, SHALLOTS, CREAM & PARSLEY

THAI STYLE COD & PRAWN FISH CAKE. SAUTÉED SPINACH & GARLIC MAYO GF

SIRLOIN STEAK ROCKET PARMESAN AND FRIES + 3 SUPPLEMENT

SLOW COOKED PORK BELLY SERVED WITH MASHED POTATOES & ROASTED ASPARAGUS GFO

SIDE



MIXED SALAD 4.5 | ROCKET PARMESAN & FENNEL SALAD 8 | ROAST POTATOES 4 | MASHED POTATOES 4 | FRIES 4 | TRUFFLE FRIES 7 (M) | GARLIC FRIES 6 | SAUTÉED SPINACH 6 | GARLIC BEANS 5 | TOMATO ONION & BASIL SALAD 7 | SAUTÉED WILD MUSHROOM 8 (M) | SAUTÉED ROAST VEGETABLE 8 | TRIPLE COOKED POTATOES 7

DESSERT



FRANGELICO & AMARETTO LIQUEUR TIRAMISU N

CHOCOLATE PANNA COTTA ALMOND SOLEIL PEAR COULIS GFO

CHEESECAKE & HAZELNUT GANACHE, CRUMBLE N

WHITE CHOCOLATE MOUSSE STRAWBERRY SAUCE GFO

ICE CREAM OR SORBET (TWO SCOOPS)

CHEESE & CHUTNEY BOARD WITH HONEYCOMB + 3 SUPPLEMENT GFO



GF = Gluten Free GFO = Gluten free option - VG = VEGETARIAN- C Contains CRUSTACEANS
VO = Vegan option - N = CONTAINS NUTS - M = Contains Mushrooms