



Two courses - £26.00 Three Courses - £31.50

STARTERS

SOUP OF THE DAY (v/gfo)

Served with garlic & rosemary focaccia

MUSHROOMS FRICASSEE ON TOASTED SOURDOUGH (v/gfo)

Served with a walnut & herb crumb

CRISPY GARLIC SALTED CALAMARI (gf)

Lollo Biondi lettuce, maple mirin & sesame dip

MAC & CHEESE BON-BONS (v)

Paprika & cheddar sauce, crispy onions

MAIN COURSE

PAN SEARED SEABASS FILLET (gf)

Pesto rosso & mozzarella arancini cake, spinach & pea velouté, cherry tomatoes, olive oil

SLOW BRAISED BLADE OF BEEF (gf)

Dauphinoise potato, mushroom & spinach fricassee, rich beef jus

LEMON & GINGER CHICKEN SKEWER (gf)

Kare-kare sauce, pak choi, coconut rice, roasted aubergine & fine beans

ROASTED PLUM TOMATO & BASIL RISOTTO (v/vg/gf)

Garlic buttered roasted cherry tomatoes, toasted walnut & herb crumb, herb oil

DESSERTS

SALTED TOFFEE BROWNIE (gf/v/vgo)

Chocolate soil, Belgian chocolate sauce, honeycomb & vanilla ice cream

CARAMELISED BANANA & MASCARPONE CHEESECAKE (gf/v)

Caramel sauce, fresh bananas & toasted almonds

DARK CHOCOLATE & COCONUT TORTE (gf/v/vg)

Mixed berry compote & puree, fresh berries & vanilla ice cream

CHEESEBOARD (2.50 supplement) (gfo/v)

Mature cheddar, Long Clawson Stilton & French Brie served with red onion jam, grapes & artisan crackers

v|vegetarian. gf|gluten free. gfo|gluten free option. vg|vegan. vgo|vegan option

