

Celebration Menu

3 COURSES FOR £34.95
INCLUDES A GLASS OF PROSECCO ON ARRIVAL

STARTERS

SOUP DU JOUR **v**

Soup of the day served with baked sourdough 254 Kcal

DUCK LIVER PATE *

With a fig & honey chutney, rosemary focaccia and golden saffron shallots 542 Kcal

CHARGRILLED MERGUEZ SPICED LAMB KÖFTAS

Served with charred carrot, orange & chickpea salad, tzatziki & toasted pitta 461 Kcal

GARLIC MUSHROOMS **v**

Sautéed chestnut, oyster & flat mushrooms with roasted garlic, lemon & parsley cream and grilled sourdough 520 Kcal
Vegan option available

HONEY-GLAZED BAKED FETA * **v n**

Oven-baked feta topped with honey and walnuts, in a spicy tomato sauce, with rosemary focaccia 518 Kcal

MAINS

MOROCCAN-STYLE LAMB **n**

Slow-cooked spiced lamb with vegetables, fluffy cous cous, pickled golden shallots and flaked almonds. With toasted pitta & home-made tzatziki 1890 Kcal

DUO OF PORK *

Prosciutto-wrapped pork fillet & honey-glazed belly pork, with charred hispi cabbage, pancetta, pommes purée and a white wine & wholegrain mustard sauce 1298 Kcal

PAN-FRIED COD SUPREME & MUSSELS *

Flakey cod with fresh mussels, on crushed baby potatoes with samphire and cherry tomatoes in a lobster bisque 465 Kcal

PAN-ROASTED CHICKEN SUPRÊME *

With pea & tarragon gnocchi, charred leeks and a wild mushrooms & truffle sauce 615 Kcal

BAKED GNOCCHI **v**

Oven-baked gnocchi in a rich tomato, roasted garlic & Calabrian chilli sauce, with charred Mediterranean style vegetables. Finished with mozzarella, whipped ricotta and a crisp pangrattato topping 635 Kcal

Vegan option available

8oz SIRLOIN STEAK + 4.00

Chargrilled to your liking. Served with confit tomato, grilled mushroom, crispy onion rings, dressed rocket & skin-on fries 1076 Kcal

8oz RUMP STEAK

Chargrilled to your liking. Served with confit tomato, grilled mushroom, crispy onion rings, dressed rocket & skin-on fries 1115 Kcal

Add Peppercorn Sauce * 32 Kcal 2.50

Add Bordelaise Sauce * 47 Kcal 2.50

DESSERTS

LEMON TART **v**

Served with raspberry coulis and raspberry sorbet 469 Kcal

STICKY TOFFEE PUDDING **v**

Warm date sponge pudding, toffee sauce and vanilla flavour ice cream 1038 Kcal

TRIPLE CHOCOLATE BROWNIE **v**

Served warm with chocolate flavoured sauce and salted caramel flavour ice cream 794 Kcal

CLASSIC CRÈME BRÛLÉE **v**

Silky vanilla custard topped with a crisp caramelised sugar crust, served with amaretti biscuits 407 Kcal

RASPBERRY, FRANGIPANE & ALMOND TART **v n**

With vanilla flavour ice cream and raspberry coulis 434 Kcal **Vegan option available**

DIETARY INFORMATION

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before ordering.

v = made with vegetarian ingredients. **ve** = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Our fish has been carefully filleted, however some small bones may remain. Full nutritional information for all dishes can be found on our website. Weights stated are approximate uncooked weights. * = this dish contains alcohol.

Always drink responsibly. All items may be subject to availability. Photos are for illustrative purposes only.
Prices include VAT at the current rate.