

AMUSE BOUCHE

Red Pepper Houmous & Toasted Garlic Bread

STARTERS

Caramelized Goat's Cheese

Brioche Crouton Beetroot Aromatic Radicchio Salad (V)

Saddle Of Rabbit Wellington

With Braised Red Cabbage & Pea Puree

South Coast Poached Tiger Prawns

With Parsnip Cauliflower Puree & Lobster Bisque

MAIN COURSE

Slow Braised Beef Fillet on Croute

With Savoy Cabbage Mushrooms Duxelles Chive Mash Potato
Fine Green Beans & Peppercorn Sauce

Lamb (Cooked Three Ways)

Grilled Lamb Cutlet Seared Saddle Cottage Pie Baby Aubergine
Polenta Tomatoes & Fresh Mint Sauce

Seared Sea Trout Fillet

Coated With Crispy Onion Sauted Savoy Cabbage Sun blushed
Tomato & Dry Tomato Pesto & Confit Shallot Salsa

Roasted Red Beetroot Risotto

With Crispy Parmesan Cheese and Truffle Oil

DESSERT - Sweet Shared Treats

Fiery Chocolate Fondue for Two

Madagascar Vanilla Cheesecake with Pink Lemon Gel

Indulgent Raspberry and Lemon Posset with Scotch Short Bread

Cocktails £10 & Mocktails £8

Strawberry Kiss

Strawberry puree and Prosecco

Sweetheart

Vodka ,peach puree ,lime,sugar,peach liqueur

Love Martini

Raspberry puree, lime , sugar, Vodka OR Bacardi ,
Chambord

V- Vegetarian VG- Vegan GF - Gluten Free

Our dishes may contain allergens including nuts, wheat, soy,
shellfish, fish, eggs, and dairy.

Please contact a manager before ordering if you have any
allergies.

Prices Inc VAT. Optional 12.5% service charge.

