

Starters (select one)

Creamy Leek & Potato Soup (V)
Garlic Crostini

Caramelized Goat's Cheese Green Pea Puree, Toasted Baguette, House Mixed Salad & Pomegranate molasses (V)

Crispy Chicken Wings
Coated in Spicy Sweet BBQ sauce with sesame seed or blue cheese sauce

Beetroot Salmon Cure Salad With Roasted Beetroot, Chickpea, Carrot, & Baby Spinach Salad

Poached Pears & Cheese Salad With Gorgonzola Cheese, Diced Butternut Squash & Pomegranate Salsa (VG)

Main Course (select one)

Seared Hake Fillet
With Crushed Baby Potato, Diced Beetroot, Watercress & Aromatic Beetroot Sauce (GF)

Charcoal Grill Rib Eye Steak (200g) Served With Grill Tomato, Mushroom, Chunky Chips & Green Peppercorn Sauce

Grilled Chicken Fillet With Grilled Stem Tender Broccoli, Baby Potato & Mushrooms Sauce (GF)

> Chefs Hand Made Sweet Potato Gnocchi Chefs Hand Made Sweet Potato Gnocchi

Dessert - Sweet Shared Treats

Sweetheart Shaped Chocolate Mousse Rose Mini Cherry Bakewell Tart & Poached Pears **Lemon & Raspberries Creme Brulee Chocolate Sauce**

VG - Vegaterian V - 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.

