

STARTERS

Minestrone soup with focaccia (VEGAN)

Farmhouse pâté, Cumberland sauce, toasted brioche

Smoked salmon on malted sourdough with guacamole & lime

Garlic mushrooms on malted sourdough with a white bean and olive oil crush (VEGAN)

Calamari fritti, aioli, lemon

MAINS

Roasted British lamb shank, chef's seasoning, slow cooked for 4 hours and served with red wine reduction with roast potatoes and seasonal vegetables (GF)

Chicken saltimbocca: Chicken breast topped with prosciutto & sage in a white wine reduction with roast potatoes and seasonal vegetables (GF)

Fillet of sea bass with Sicilian red pesto and vine cherry tomatoes with roast potatoes and seasonal vegetables (GF)

Classic steak Diane: 8oz flattened Sirloin steak with a brandy, mustard, onion & mushroom sauce with roast potatoes and seasonal vegetables

Aubergine Parmigiana: Sliced aubergine layered with tomato & cheese with roast potatoes and seasonal vegetables (VEGAN)

DESSERTS

Affogato: Crushed Lotus Biscoff with vanilla ice cream served with espresso & Sicilian cannolo

Traditional tiramisu

Apple streusel cake with crème anglaise

Chocolate & almond brownie, black cherry compote (VEGAN)

Strawberry pavlova with lemon sorbet (GF)

If you have any queries regarding food allergens please discuss with a member of our team.
(GF = Gluten Free) | (V = Vegetarian)