

First Course

Tomato & Red Pepper Gazpacho

Ham Hock Fritter, Soft Quail Egg, Mustard Mayonnaise

Pan Fried King Prawns, Chorizo, Ciabatta Croute, White Wine Dressing

Marinated Buffalo Mozzarella, Heritage Tomato, Fresh Basil, Lemon Vinaigrette

Salmon Rillette, Crushed Avocado, Toasted Brioche

Main Course

Roasted Breast of Chicken Sauté Potatoes, Market Vegetables, Red Wine Sauce

> Pan Roasted Sea Bass Farfalle Pasta, Samphire, Basil Pesto

> Roasted Vegetable Risotto Sundried Tomato, Feta L Basil Pesto

Crisp Belly Pork Sage & Apple Mash, Chantnay Carrots, Kale, Sage Gravy

Rump of Lamb
Crushed New Potatoes, Minted Peas, Shallots, Minted Gravy
(£3.00 Supplement)



Desserts

Dark Chocolate Brownie Honeycomb Ice Cream

Mixed Berry Eton Mess Strawberry Coulis

Blueberry Panna Cotta Parma Violet Sorbet

Selection of British Artisan & Continental Cheese Red Onion Marmalade (£2.00 Supplement)

> 3 Course Menu £30.50 Inclusive of 20% VAT Service Charge at Your Discretion

Cocktail of the Day Espresso Martini £9.00