



LUNCH/EARLY EVENING

2 COURSE £17.95 3 COURSE £21.95

Available Monday to Friday 12-2pm, 5-6.30pm – Saturday 12-2pm

FOR THE TABLE

Ciabatta basket & butter	£4.95
Marinated olives	£3.95
Balsamic oil	£1.00

STARTERS

- Truffle mushroom arancini, tomato concasse (gf,v,nf)
- Spiced carrot soup, baked ciabatta (v,nf) (request for dairy free or gluten free bread)
- King prawns, cherry tomatoes, tomato concasse, crostini (nf,gf exception of crostini available gluten free)
- Chicken skewers, sweet chilli, tomato salsa (gf,df,nf)
- Grilled bruschetta, topped with picked white crab meat, lemon herb mayonnaise, chopped tomato, finished with basil oil (nf)
- Avocado caprese salad, finished with a balsamic reduction (v,gf,nf)

MAINS

- Warm king prawn salad, sauteed in garlic butter, finished on a bed of salad & herb oil (gf,nf)
- Pan seared seabream, spinach ricotta tortellini, dill cream sauce finished with avocado puree & caviar (nf)
- Marinated roasted chicken breast, mushroom & truffle cream sauce (gf,nf)
- Pan seared pork loin slices, roasted new potatoes, carrot puree, seasonal vegetables, berry sauce compote finished with red wine jus (df,gf,nf)
- King prawn pasta verde with hand-picked crab meat, courgette, chilli flakes, creamy lemon sauce finished with Parmesan (nf)
- Seafood risotto, cooked in a rich tomato concasse finished with parmesan (gf,nf)
- Saffron baked aubergine, carrot puree, seasonal vegetables, finished with pickled vegetable & herb oil (v,ve,gf,df,nf)
- Wild mushroom risotto, coconut milk, finished with truffle oil (v,ve,df,nf,gf)

SIDES

- Fries (v,ve,gf,df,nf) £3.95
- Parmesan & truffle fries (v,gf,nf) £4.95
- Truffle mash (v,gf,nf) £4.95
- House salad (v,ve,gf,df,nf) £3.95
- House vegetables (selection of steamed tenderstem broccoli & carrots) (v,be,gf,df,nf) £4.50
- Grilled vegetables (mix of peppers, courgette, onions (v,ve,gf,df,nf) £4.95
- Buttered new potatoes (v,gf,nf) £4.50
- Sauteed mushrooms (v,ve,gf,df,nf) £4.95
- Seared asparagus (v,ve,gf,df,nf) £5.95

DESSERTS

- Raspberry white chocolate roulade, vanilla icecream (v,nf)
- Cheesecake of the day, vanilla icecream (v,nf)
- Tarta fantastica, layers of vanilla & caramel icecream rested on a chocolate base (v,gf)
- Chocolate & raspberry tart, fruit compote, raspberry puree (gf,df,v,ve,nf)
- Cheese selection served with fruit, crackers & chutney (**£5 supplement**) (v,nf)
- Icecream & Sorbet with wafer (3 scoops)**
- Icecream** – coconut, Strawberry clotted cream, Salted caramel, vanilla, Chocolate fudge brownie (v,gf)
- Sorbet** – Passion fruit, Lemon, Raspberry (v,ve,gf,df,nf)

Please see over for Vegetarian/Vegan options
Please inform your server of any dietary requirements
VE- vegan / V- Vegetarian / GF-Gluten Free / DF-dairy free / NF-Nut free