



FESTIVE SET MENU



two courses & a glass of prosecco | 32

Cocktail of Atlantic prawns

Marie Rose sauce, brown bread, butter

or

Fish & shellfish soup

toasted sourdough, parmesan, aioli

or

Gravadlax

cured salmon, dill pickled shallot, caper mustard dressing, rye bread, butter

or

Beetroot salad (v)

walnuts, butternut squash, honey-mustard vinaigrette

Roast chicken supreme

gratin dauphinois potato, wild mushroom, red wine jus

or

Grilled salmon fillet

tenderstem broccoli, twice-cooked chips, roasted red pepper sauce

or

Sea bass fillet

piquillo sauce, roasted fennel, sautéed potatoes, tenderstem broccoli, citrus tomato caper dressing

or

Spinach & ricotta ravioli (v)

tomato herb butter sauce, pine nuts, parmesan

- S I D E S -

Spinach, garlic butter (v) | 4.95

Herb butter new potatoes (v) | 4

Truffle & parmesan chips (v) | 5.50

Tomato salad, chives, red onion,
olive caper dressing (v) | 5

Tenderstem broccoli, chilli, garlic (v) | 6

Baby gem, caesar dressing,
croutons, parmesan (v) | 6.95

[add feta 7]

French fries (v) 4

sauces

Aioli | Herb garlic butter | Tartar | Peppercorn

1.50