

Chateaubriand for Two

£80 Including Sharing Dessert

Triple Cooked Chips, Portobello Mushrooms, Confit Cherry Tomatoes on the vine, Peppercorn Sauce & Choice of One Side Dish
Add a Starter for £8 Per Person. Add a Bottle of Malbec for £28.95.

Starters

Soup of the Day (V), Homemade Bread Roll

Gin Cured Salmon, Avocado Mousse & Pickled Cucumber

Grilled Peach Panzanella Salad, Confit Tomatoes & Ciabatta Croutes

Lamb Meatballs (V), Tomato Ragu, Toasted Almonds & Basil Oil

Goats Cheese & Courgette Arancini, Rocket Pesto

Sundried Tomato Tart (V), Petite Salad & Balsamic Glaze

Charcuterie Board, Cured Meats, Pickles & Spiced Apple Chutney

Main Courses

Grilled Lamb Burger,

Brioche Bun with Halloumi, Raita Dressing & Sweet Potato Fries

Pan Fried Seabass,

Bagna Cauda, Tenderstem Broccoli & Lemon Oil

8oz Chargrilled Sirloin (£4.95 Supplement for this Dish)

Triple Cooked Chips, Cherry Tomatoes on the Vine, Portobello Mushroom & Rocket Pesto
Add a Peppercorn or Chimichurri Sauce - £3

Roast Chicken Breast,

Leek Ash, Roasted Cauliflower, Raisin Purée & Red Wine Jus

Roast Cod,

White Bean and Chorizo Cassoulet & Red Pepper Tapenade

Harissa Aubergine (V or Ve),

Pumpkin Seed Crumb, Pomegranate Emulsion & Crispy New Potatoes

SIDES £3.50

Minted New Potatoes

Skinny Fries

Rocket & Parmesan Salad

Crispy Onion Rings

Sautéed Green Beans & Shallots

Crunchy Asian Slaw

Desserts

Summer Berry Pudding, with Clotted Cream

Warm Peach & Almond Tart, Butterscotch Sauce & Vanilla Ice Cream

Iced Mango & Coconut Parfait, Chocolate Mousse & Spiral Tuille

Limoncello Cheesecake, with Granola Crumb, Raspberry Compote & Macaroon Biscuit

Selection of Homemade Sorbets (Ve)

Selection of Locally Sourced Cheeses with Homemade Chutney, Oat Cakes & Water Biscuits

2 Courses - £32

3 Courses - £40



Balcony tables incur a £5 per person surcharge on Saturdays.