



## DINNER MENU

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2 Courses - £39 | 3 Courses - £49

### STARTERS

**Cold Cucumber and Kale Soup**

*mint yoghurt*

**Baked Mozzarella Arancini\***

*roast red pepper and tomato sauce*

**Pan Fried Baby Lemon Sole\***

*caper, parsley, lemon butter*

**Harissa Roasted Avocado**

*sun dried tomato & pepper cous cous*

**Tempura Red Gurnard\***

*lime and tarragon aioli*

**Maple Glazed Smoked Duck Breast\***

*radicchio and olive salad, pickled cashew nuts*

*\*can be made into a main course*

*We cater for all dietary requirements. Please ask when booking.*



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### MAINS

#### 8oz Rib Eye Steak

*chips, tender stem broccoli and peppercorn sauce*

#### Oven Roasted Lamb Rump

*heritage tomatoes, peas, edamame beans,  
jersey royal potatoes, Madeira sauce*

#### Miso Marinated Hake

*pak choi, braised lemon rice*

#### Pan Seared Mediterranean Halloumi

*roast vegetable salad, basil dressing*

#### Breaded Chicken Schnitzel

*with warm rocket, pancetta, Parmesan salad and Kiev butter*

#### Butternut Squash Gnocchi

*burnt sage butter*

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### DESSERTS

#### Pistachio and Raspberry Semifreddo

#### Chocolate Pannacotta with Mango Compote

#### Classic Affogato

#### Selection of Fine Cheese, Biscuits, Chutney and Grapes

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