

SET MENU

Two Courses £29 | Three Courses £34

Monday to Sunday 12pm - 5pm

WINE PAIRING

£16 for 2 glasses / £22 for 3 glasses

Pinot Grigio
Organic
Italy

Sauvignon Blanc
New Zealand

Malbec
Barrel Selection
Mendoza

Carignan Vieilles
Vignes Elevé
France

STARTERS

Golden Filo Pastry
Filled With Buffalo
Mozzarella and Beef
Pastrami

King Prawns
Marinated In Garlicky
Butter And Cooked
on Charcoal

Tuna Crudo
Mixed Shallots,
Dill, Capers and
Avocado

Crispy Zucchini
Fritters with Feta
And Dill Served with
a Cool Yoghurt Dip

Asparagus Grilled in
Herbs Bedded on
Garden Fresh
Leaves

MAINS

Cornfed Chicken
Skewers Cooked
on a Charcoal
Grilled

Lamb Loin Fillet
Grilled Served with
Spring Vegetables,
Red Wine Jus

Grilled Fillet of
Salmon Served
with Seasonal
Vegetables

Squid Ink
Linguine Cooked
with Prawns in
Tomato Sauce

Pan Roast
Aubergine Stuffed
with Seasonal
Vegetable

DESSERTS

Tarte Tatin Served
with Vanilla Ice
Cream

Tiramisu

San Sebastian
Burnt
Cheesecake

SIDES £7

Roasted Potatoes

Broccoli

Spinach

Handcut Chips

Our Food May Contain Traces Of Nuts And Other Allergens.

If You Have Any Concerns, Please Ask A Member of Staff Before Making Your Order.