



Seasonal Set Menu



Amuse Bouche

Surprise from the Chef

Starter

Pan Fried King Prawns

Chilli and Garlic Butter, Sourdough

Chicken Terrine

Bacon Jam, Brioche

Black Truffle and Parmesan Arancini

Parmesan Crisp

Lovers Sharing Platter

Whole Baked Camembert, Crusty Bread, Chutney, Olives, Roasted Tomato

Main

All served with season vegetables

Butter Roasted Chicken

Cheese Sauce, Parmesan Crisp, Crispy Panko and Chicken Skin

Baked Seabass

Herb Crust, Chive Mashed Potato, Split White Wine Sauce

Roasted Vegetable Filo Pie

Creamy Mashed Potato, Herby White Wine Sauce

Ribeye (£4 supplement)

with trimmings & sauce choice

Steaks to Share

2x 8oz Ribeye Steaks, Roasted Tomato, Mushrooms, Crispy Anna Potato, Peppercorn Sauce

Dessert

Dark Chocolate Cherry Brownie

Chocolate Sauce, Ice Cream

Twice-Baked Raspberry Soufflee

Vanilla Creme Anglaise

Citrus Posset Brûlée

White Chocolate Cookies

Assiette of Desserts

Can't decide? Enjoy a mini version of each!

To Finish

Chocolate Covered Strawberries