



SET MENU

2 COURSES: £15 P.P

3 COURSES: £18 P.P

STARTERS

BEETROOT SALAD

MIXED BEETROOT, CANDY GOLDEN, GOATS CHEESE, HONEY AND WALNUT

BURRATA AND GRILLED BUTTERNUT SQUASH

GREEK SALAD

FETA CHEESE, CUCUMBER, BLACK OLIVES, BABY GEMS AND CHERRY TOMATO

MAIN COURSE

ROAST BUTTERNUT SQUASH LASAGNE

VEGAN VEGETARIAN AND DAIRY FREE GLUTEN FREE BESCHAMELLE AND PISTACCHIO

GRILLED SPATCHCOCK CHICKEN

WITH BEARNAISE SAUCE AND CHOICE OF GARNISHES (ROAST POTATO • PLAIN OR TRUFFLE SPINACH • MIXED GRILLED VEGETABLES • ROCKET AND PARMESAN • TOMATO LEAF SALAD)

STUFFED VEGETABLES

FILLED WITH MINCE, TOPPED WITH HERBS AND BREAD CRUMBS, OVEN BAKED

GRILLED SALMON

WITH PISTACHIO, PURPLE CAULIFLOWER, CHILLY, GARLIC, PARSLEY AND PEAS PURÉE

DESSERT

CAKE OF THE DAY

BLACK FOREST FONDANT

WITH VANILLA ICE CREAM AND CHERRY

YOGHURT SEMI-FREDDO

WITH CARAMELIZED FRUIT AND CINNAMON

LEMON TART

WITH MERINGUE AND STRAWBERRY SORBET