

Starters

LEEK & POTATO SOUP chive dip (pb)

THICK CUT SMOKED SALMON cucumber salsa, horseradish cream (g)

DUCK LIVER PARFAIT red onion confit, grilled sour dough

MUSHROOM, CREAM & CHIVE TART truffle dressing, rocket and reggio cheese salad (v)

Main Courses

GRILLED 10oz RIBEYE STEAK

triple cooked chips, grilled mushroom, tenderstem broccoli, peppercorn sauce

ROAST RUMP OF LAMB

sautéed new potatoes, bok choi, rosemary sauce (g)

CORNFED CHICKEN BREAST

potato puree, creamed wild mushrooms, green beans, red wine sauce

PAN FRIED SEABASS

crushed new potatoes, pink grapefruit beurre blanc (g)

RISOTTO

butternut squash, toasted quinoa, curry oil (pb) (d) (g)

TRUFFLE & RICOTTA TORTELLINI

steamed spinach, chive cream (v)

Desserts

STRAWBERRY MOUSSE chocolate boat, macaron, sorbet (g)

PASSION FRUIT CHEESECAKE raspberry coulis, chocolate shard

CHOCOLATE & ORANGE TART orange sorbet (pb)

VANILLA PANNA COTTA strawberry compote

(4.50 Each)

TRIPLE COOKED CHIPS
MIXED SALAD
SAUTEED NEW POTATOES
STEAMED SPINACH
GREEN BEANS

Café de Paris