

Starters

LEEK & POTATO SOUP truffle oil (pb) (d) (gf)

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

DUCK LIVER PARFAIT red onion confit, grilled sour dough

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

Main Courses

GRILLED 10°Z RIBEYE STEAK

triple cooked chips, grilled mushroom, tenderstem broccoli, peppercorn sauce (gf)

ROAST RUMP OF LAMB

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

CORNFED CHICKEN BREAST

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

PAN FRIED SEABASS

crushed new potatoes, pink grapefruit beurre blanc (gf)

RISOTTO

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

TRUFFLE & RICOTTA TORTELLINI

steamed spinach, chive cream (v)

Desserts

STRAWBERRY MOUSSE chocolate boat, macaron, sorbet (gf)

PASSION FRUIT CHEESECAKE raspberry coulis, chocolate shard

CHOCOLATE & ORANGE TORTE orange sorbet (pb) (d) (gf)

VANILLA PANNA COTTA strawberry compote, shortbread

Sides 4.50 each

TRIPLE COOKED CHIPS (pb) (gf) (d)

MIXED SALAD (pb) (gf) (d)

STEAMED SPINACH (pb) (af) (d)

GREEN BEANS (pb) (gf) (d)

Café de Paris

(v) Indicates a vegetarian option
 (gf) Indicates a gluten free
 (d) Indicates a dairy free option
 Please notify a member of staff if you have an allergy or ask for further allergen information.