

Set Menu

2 courses £26pp, 3 courses £29pp

STARTERS

HOMEMADE SOUP Seasonal ingredients, with bread

BEEF CARPACCIO Thinly sliced beef, Dijon mustard sauce

PARMIGIANA (V) Fried aubergine baked in a rich tomato sauce with mozzarella and parmesan cheese

> SMOKED SALMON Smoked in-house, whipped creme fraiche, capers, dill

MAINS

BABY CHICKEN Chargrilled, marinated with lemon and thyme, with grilled vegetables

RIB CHUCK EYE STEAK
With chips and a choice of peppercorn sauce or garlic butter

SEABASS FILLET

New potatoes, fennel and and anchovy vinaigrette

RAVIOLI (V) Ricotta and spinach in a butter parmesan sauce

DESSERT

CHOCOLATE FONDANT Served with vanilla ice cream

CHURROS Hazelnut chocolate sauce, orange zest

QUINOA CRÈME BRÛLÉE Almond & pistachio biscuit and tuile

SELECTION OF ICE CREAM OR SORBETS Please ask your waiter for today's selection

