

Menu

3 Courses £30pp • Booking is necessary



Starters

Toasted bruschetta

topped with roast tomato and aubergine salsa with wild garlic

French onion soup

with a bread roll

Caramelised onion and goats cheese tart

with honey and pine nuts



Mains

Sirloin steak

with garlic and herb butter, steak garnish, potato gratin, peppercorn sauce

Pan fried hake

with new potatoes, sweetcorn puree, courgette ribbons, herb oil, pine nuts and greens.

Spring green risotto

with pea puree



Desserts

Pavlova

with summer fruit compote

Crème brûlée

with shortbread biscuit

Poached pear

with almond and pistachio crumble and ice cream

Please speak to a member of staff for any allergy or dietary requirements