



PARTY MENU 1

SEARED PRAWNS

LEEEKS – LEMON – CHILLI BUTTER

PARMA HAM, FIG & BOCCONCINI SALAD

ROCKET, CHERRY TOMATOES, CUCUMBER, VERJUS DRESSING

CHEESY ARANCINI (V)

SPICY ROASTED RED PEPPER SAUCE – FRESH BASIL



GRILLED RIB-EYE STEAK

SAUTE NEW POTATOES – GRILLED TOMATO – WILTED SPINACH – CHIVE HOLLANDAISE

CALVES LIVER

BACON & ONIONS – MASH POTATO – GRAVY

GRILLED SALMON

HERBS & POTATO CRUST – TOMATO – BASIL SAUCE



CAKE OF THE DAY

VANILLA CRÈME BRULÉE

PROFITEROLES WITH CHOCOLATE SAUCE



FILTER COFFEE & CHOCOLATE MINTS

3 COURSES & COFFEE £35.00

5% GST INCLUDED

A discretionary service charge of 10% will be added to your bill

Overnight Stay for locals £170.00 per couple (Accommodation, Dinner & Breakfast)

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus.
If you have any specific dietary requirements, please inform your waiter (GF=Gluten Free, VG=Vegan, V=Vegetarian)