



2 COURSES - £24.95 | 3 COURSES - £28.95

STARTERS

Smoked Duck Salad, Pomegranate, Orange Gel, Roquette Leaves

Soup of the day

Traditional Greek Salad (v)

Pan-fried Sea Bream, Carrot and Orange Escabeche, Sweet Chilli
and Lemon Syrup

MAIN COURSE

Truffle Corn-fed Chicken Supreme, Ratatouille, Crushed Parsley New
Potatoes, Red Wine Jus

Pan-fried Salmon Nicoise, Fricassee of New Potatoes, Cherry Tomatoes,
French Beans, Olives, Anchovies Salsa Verde

Confit Pork Belly, Sage Mash Potato, Wilted Kale, Red Wine Jus

Potato Gnocchi, Wild Mushrooms, Tarragon White Wine Cream Sauce,
Crispy Roquette Leaves(v)

DESSERT

Chocolate and Cherry Delice, Forest Compote

Fresh Fruit Platter of Watermelon, Pineapple, Strawberries, Mango and
Passion Fruit (v)

Raspberry Teardrop Torte, Raspberry Sorbet

Glazed Lemon Tart, Pistachio Crumb, Raspberry Coulis

All prices include VAT | (V) Vegetarian

For any specific dietary requirements or allergies please ask a team member.

A 10% service charge will be applied to your bill.

