



*2 Courses £13.95 3 Courses £15.95*

*Starters*

*Smokey Red Soup*

*Roasted Red Pepper Sweet Potato + Paprika*

*Thai Fish Cakes*

*Served with Tangy Carrot + Cucumber Dip*

*Organic Pate Maisen*

*Chickpea + Babaganoush Pate*

*Hot Smoked Salmon Flash*

*Beetroot + Watercress Salad with lemon Drizzle Oil*

*Sesame Crusted Gorgonzola Pear*

*Marinated Tomato; Pear Chutney + Rye Bread*

*Main Courses*

*Seared Chicken Breast*

*Stuffed with Forest Mushroom + Basil; Maderia Jus + Crushed Potatoes*

*Slow Roasted Belly of Pork*

*Sour Apple + Port Sauce + Crushed Potatoes*

*Thai Chicken or Vegetarian Green Curry*

*Steamed Jasmine Rice*

*Malaysian Mild Yellow Chicken or Vegetarian Curry*

*Steamed Jasmine Rice*

*Butternut Squash Risotto*

*With Parmesan Crisps*

*Gaudi Plaice + Salmon*

*Layered with Greens; Pasta Ribbons and Saffron Cream; Supplement £2.00*

*Gauncho 8oz Ramp steak*

*Hand Cut Skin on Fries + Chimichurri Sauce; Supplement £3.50*

*Sides included honey Roasted Winter Veg + Mustard + Kari leaf Cabbage*

*Desserts*

*Rhubarb + Ginger Crumble*

*Baileys + Chocolate Bread + Butter Pudding*

*Caramelised Chilli Pineapple with Vanilla Ice Cream*

*Hazelnut + Milk Chocolate Crème Brulee*