

FRIDAY 11TH - MONDAY 14TH FEBRUARY 2022 12noon-9pm Served in addition to our full gastro menu

Starters

BAKED CAMEMBERT - £14.50 caramalised red onion & thyme chutney, crusty breads

> PRAWN PIL PIL FOR TWO - £14.50 crusty breads

CHARCUTERIE BOARD - £14.50 salami, serrano ham, chorizo, fig & honey chutney, breaded goats cheese, selection of crusty breads, chilli olives

Mains

200Z RIBEYE - £49.00

garlic & parsley button mushrooms, red onion fritter, balsamic glaze, cherry vine tomatoes, twice cooked chips, peppercorn & diane sauce

MEAT FEAST - £39.00

honey BBQ rack of ribs, cajun spiced chicken wings, pulled pork quesadilla, meatballs in oregano sauce & parmesan shavings, toasted croutes, red onion fritter, onion rings, corn on the cob, wedges, selection of dips

FISH PLATTER - £49.00

cajun salmon, pan seared seabass, battered goujons, tempered tiger prawns, smoked haddock arancini balls, shell on king prawns, piped champ potatoes, buttered green vegetables, roasted cherry tomatoes, basil hollandaise

VEGETARIAN PLATTER - £35.00

caramalised onion tart tatin, carrot & thyme puree, tempura broccoli & cauliflower, parsnip crisps, roast vine tomatoes, patas bravas, tomato & basil salsa

Puddings

THE PUDDING PLATE - £12.50

classic vanilla cheesecake, chocolate & orange brownie, blueberry pannacotta, orange Viennese biscuit, tulle biscuit, vanilla ice cream

THE PUDDING YAKITORI - £9.95

Mega marshmallows, strawberries, cookie dough, chocolate brownie, ice cream, pouring chocolate

ICE CREAM SUNDAE - £9.95 strawberry ice cream, fresh strawberries, berry sauce, meringue pieces, piped italian meringue