

CHRISTMAS SPECIALS

Starters

Grilled Octopus

Octopus marinated in vermouth, oregano and chilli.
Chargrilled and served with Nocellara olive dressing.

14.95

Onion Soup Gratinée

Slow-caramelised onions simmered in rich veal stock, topped with melted Gruyere. Served with sourdough bread.

8.50

Mediterranean Charcuterie for 2

A mix of olives, mixed nuts, grapes, cured meats, feta, gorgonzola, hummus and sourdough crisps.
+whole melting camembert pot 5

9.90 pp

Mains

The Sea and the Vineyard

Salmon, cod, smoked haddock rolled in sauerkraut served with potatoes, slices mussels and beurre blanc sauce.

27.90

Mediterranean Tuna Steak

Chargrilled blue fin fresh tuna with a couscous Mediterranean style salad. Drizzled with olive oil, lemon and parsley oil.

26.90

Lamb 3 ways

Grilled lamb chops, slow cooked leg and shoulder and rolled lamb belly. Served with veg and roast potatoes and a side of gravy.

For 2 24pp
For 4 22pp

32.90

Ribeye Steak

Char-grilled 10 oz Ribeye steak with creamy mash potatoes or skin-on fries.

Wild Mushroom Risotto

Carnaroli rice with porcini-infused stock, shiitake, oyster and button mushroom. Finished with Parmesan, butter and parsley.

18.95

Deserts

Tiramisu

Layers of espresso-soaked lady fingers and creamy mascarpone dusted with cocoa powder.

9.90

Matcha Cheesecake

A smooth matcha and white chocolate cheesecake, topped with raspberry gel and vanilla chantilly on a nut and oat crust.

9.90