

STARTERS

Oysters - with lemon and mignonette sauce, on crashed ice

Seared Venison Fillet Carpaccio - with sliced radish, berries, parsley, parmesan shavings, olive oil and balsamic drizzle Chicken croquettes - served with tomato sauce and rocket salad

Greek Filo Pastry (v) - feta cheese & spinach pastry parcels

MAIN DISHES

<u>Surf and turf</u> - fillet steak and jumbo tiger prawns - served with hand cut chips, grilled chicory and pink peppercorn sauce Fillet of Halibut - with cream of saffron and mussels, served with sautéed new potatoes and samphire

<u>Cream & Mushroom Veal Escallops</u> - served with sautéed new potatoes, green beans & white wine, wild mushrooms & cream sauce

<u>Gnocchi (v)</u> -served with blue cheese, butternut squash, spinach and parmesan

Chocolate Fondant

Crème

Caramel

Strawberry cheesecake

a discretionary 10% service charge will be added to your bill