



EVENING MENU

STARTER

Gazpacho Soup Served with Basil Pesto	£5.00
Beef Carpaccio Served with Rocket and Shaved Reggiano	£6.50
Pan Fried Chorizo with Tomato Sauce and Trofie Liguria Pasta	£5.50
Baked Crottin Goats Cheese Served with Beetroot and Sakura Cress	£6.50
Peppered Mackerel Rilletes Served with a Lemon Potato Salad and Guacamole	£6.50

MAIN COURSE

Pan Fried Black Bream with Cucumber, Tomatoes, Capers and a Tarragon Sauce	£16.50
Confit Pork Belly with Pea Purée, Honey and Ginger Mashed Potato and an Onion Soubise	£15.50
Parmesan Basket Filled with Wild Mushrooms, Spinach, Artichokes served with Aubergine Caviar	£13.50
Char-Grilled Rump Steak with Thick Hand-Cut Chips, Rocket Salad and a Peppercorn Sauce	£18.50
Pan Fried Chicken Saltimbocca with Bacon and Tomato Croquette Potatoes and Sautéed Wild Mushrooms	£15.50

SIDE ORDERS

Hand Cut Chips	£2.50
Confit New Potatoes	£2.50
Rocket and Balsamic Salad	£2.50

DESSERT

Fresh Raspberries Served with Orange Blossom Cream and Viennese Biscuits	£6.50
Honey and Yoghurt Panna Cotta Served with a Strawberry and Mint Compote	£6.50
Dark Chocolate Negus Served with Honeycomb Ice Cream and Chocolate Sauce	£5.50
Selection of Ice Creams and Sorbets	£3.50
English Cheese Selection with biscuits, celery and chutney	£7.50
Handmade Fresh Cream Chocolates (6)	£3.00

All our menus are created using fresh, quality produce from local suppliers wherever possible.
Some of our dishes may contain nuts so please inform the staff if anyone has allergies.