

The MENU

STARTER

SEARED SCALLOPS WITH MINT AND CITRUS PEA PUREE, WITH CRISPY
PANCETTA, BASIL OIL & PEA SHOOTS

SLOW COOKED HAM HOCK, SERVED WITH TOASTED SOURDOUGH &
SHARP PICCALILLI

CARAMELISED PEAR AND BLUE CHEESE FILO PASTRY CUPS WITH BABY
ROCKET AND BASIL OIL

MAIN

6OZ RIBEYE, PAN FRIED TO YOUR LIKING WITH ROASTED FIELD
MUSHROOM, TOMATO, RUSTIC FRIES AND GARLIC BUTTER PEAS. SERVED
WITH A BÉARNAISE SAUCE

SEAFOOD PAPPARDELLE PASTA IN A CREAMY BISQUE REDUCTION WITH
TIGER PRAWNS, CALAMARI & MUSSELS SERVED WITH SMOKED BLACK
GARLIC SOURDOUGH TOAST AND FRESH CHILLI

ORANGE AND GRAND MARNIER GLAZED DUCK BREAST WITH FONDANT
POTATO, SILKY PORT JUS AND TENDER-STEM BROCCOLI
ROASTED BUTTERNUT SQUASH, WILTED SPINACH AND GOATS CHEESE
CANNELLONI TOPPED WITH A CREAMY BECHAMEL SAUCE SERVED WITH
GARLIC BREAD AND SIDE SALAD

DESSERT

VANILLA BEAN CRÈME BRULEE WITH SHORTBREAD BISCUIT
WINTER BERRY PAVLOVA WITH MASCARPONE CREAM AND BERRY
COMPOTE

DARK CHOCOLATE AND HAZELNUT TART WITH VANILLA ICE CREAM