

Spring Specials

SMALL PLATES - STARTERS

Soup of the Day with home-made Bread and Butter V
8.50

Oven-baked Camembert with Thyme, Walnuts, Fig and Port Chutney, toasted Baguette V
10.00

Grilled Sourdough Bruschetta with Garlic Cream Mushrooms and Chives V
8.50

Moroccan spiced Salmon with Coriander Vegetable Couscous and Tahini Dressing
10.50

MAIN DISHES

Spinach Blinis with curried Chickpea and Cauliflower
Roasted Red Peppers, crispy Onions and Coriander Yoghurt V
18.00

Pan-seared Fillet of Sea Bass with Tempura Prawns
Sun-blushed Tomato Risotto, Parmesan and Basil Pesto
24.00

Oven-roasted Chicken Supreme with spiced Chorizo
Parmesan Sweetcorn Polenta, Broccoli and Biquinho Peppers
21.50

Braised Featherblade of Beef with Red Wine glazed Pearl Onions
Chestnut Mushrooms and Dauphinoise Potatoes
29.50

FOOD ALLERGIES AND INTOLERANCES

If you have a food allergy or a special dietary requirement, please inform a member of our staff before you place your order. We are more than happy to help and find alternatives if required. While we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are totally free from allergens.