



GOLD STAR

£34.95 PER PERSON

STARTERS

SMOKED SALMON & KING PRAWN POT topped with Devon crab crème fraîche, served with ciabatta

TEMPURA MUSHROOMS crispy mushrooms with a soy, lime & ginger dip (v)

DUCK LIVER & PORT PARFAIT with spiced fruit & sloe gin chutney, served with rustic toast

LAMB KOFTA SALAD with a plum tomato, roasted red pepper, cucumber & mint salad and coconut tzatziki

MAINS

WAGYU BURGER served on a sesame seeded bun, with smoked Irish cheddar, crispy onions, tomato relish, sweet potato fries and aioli

SLOW-COOKED PORK BELLY & PORK CHEEK PASTRAMI with potato dauphinoise, crispy prosciutto, green vegetables and jus

SEARED SEA BASS FILLETS on ribbons of courgette marinated in lemon, with asparagus, baby potatoes, tenderstem broccoli and a vermouth velouté

STIR-FRIED BEEF FILLET SALAD with cucumber, tomato, red onion, spring onions, coriander, red chilli and a soy, lime & ginger dressing

RISOTTO PRIMAVERA WITH ASPARAGUS, SOYA BEANS & PEAS topped with baby kale and basil dressing (v)

PAN-ROASTED GUINEA FOWL with polenta chips, confit fennel & tomato and a Peroni & mushroom sauce

8oz RUMP STEAK Served with twice-cooked chunky chips, roasted mushroom, confit tomato and parsley butter

SIDES

SEASONAL GREENS (v) / ROCKET & GRAN MORAVIA CHEESE SALAD (v)

DESSERTS

TIRAMISU a light sponge soaked in coffee liqueur, with mascarpone cream and cocoa (v)

NEW YORK-STYLE BAKED VANILLA CHEESECAKE with a forest fruit compote and whipped cream (v)

WARM BELGIAN CHOCOLATE BROWNIE with Bourbon vanilla ice cream (v)

ETON MESS crisp crushed pink meringue and strawberries bound in whipped cream

APPLE & RHUBARB CRUMBLE topped with a demerara sugar crumb, served with custard (v)
or soya vanilla custard (ve)

ADDITIONAL COURSE (+ £3 supplement)

BRITISH CHEESE BOARD Shepherds Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester and Isle of Man vintage cheddar with a selection of fudge's nut & mixed seed biscuits, grapes, celery and chutney (v)

HOT DRINKS

AMERICANO / BREAKFAST TEA

DRINKS PACKAGES

Pre-order only

PERONI

6 bottles of Peroni for £20

BRONZE

Choose 2 for £28

HOUSE WHITE BLEND

12.5% South Africa

HOUSE RED BLEND

13% South Africa

HOUSE ROSÉ BLEND

12.5% South Africa

SILVER

Choose 2 for £35

COMTESSE DE MARION

SAUVIGNON BLANC

12.5% France

IL PALLONE, PINOT

GRIGIO BLUSH

12% Italy

SMOOTH TALKER, MERLOT

12.5% South Africa

GOLD

Choose 2 for £50

JEAN-MARC BROCARD, CHABLIS

12.5% France

YEALANDS ESTATE BLACK

LABEL, PINOT NOIR

13.5% New Zealand

ADORADA, ROSÉ

12% USA