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dion

(g) = Gluten Free

(v) = Vegetarian

(ve) = Vegan

2 Courses

28.95 per person

3 Courses

39.95 per person

STARTERS

Tuna Carpaccio

Pink grapefruit, nori seaweed and pickled cucumber

Duck & Foie Gras

Croquettes with plum & mango coulis

Beetroot & Goats Cheese (g)

Baby watercress with citrus vinaigrette

MAINS

Pan Fried Fillet of Cod (g)

Provençal vegetables, capers and basil oil

Guinness & Honey Glazed Pork Loin

Garlic mashed potatoes & tenderstem broccoli

Chicken Supreme (g)

Potato & leek puree, tenderstem broccoli & marsala sauce

Risotto (g)(v)

DESSERTS

Chocolate Fondant (v)

Served with vanilla ice cream

Mango & Passion Fruit Parfait (g)(v)

Served with with toasted coconut

Mini Pavlova (v)

Served with strawberry Chantilly cream & lemon

We take dietary requirements very seriously.

Please tell a member of staff if you have any special requests.

All prices are inclusive of VAT and are in £ Sterling.

A discretionary charge of 12.5% will be added to your bill.