

EVENING

menu



STARTERS

CHERRY TOMATO & N'DUJA BRUSCHETTA

FINISHED WITH BALSAMIC GLAZE

£8.25

BLACK PUDDING BON BONS

MINTED PEA PUREE & CRISPY PROSCIUTTO

£7.75

SPICY MANGO CRAB CAKES

REMOULADE SAUCE

£8.50

MAIN COURSE

PAN SEARED DUCK BREAST

FONDANT POTATO, BEETROOT PUREE
& A RED WINE REDUCTION

£18.25

THAI SEABASS FILLET

CORIANDER JASMINE RICE & KING PRAWNS IN A
FRAGRANT COCONUT SAUCE

£19.50

TUSCAN ARANCINI

BREADED SUN-DRIED TOMATO, GARLIC & SPINACH
RISOTTO BALLS FINISHED WITH FRESH PARMESAN

£15.50

CHIMICHURRI RIBEYE STEAK

SPICED GARLIC WEDGES & CHARRED ASPARAGUS
AND CHERRY TOMATOES

£28.50