

PREMIUM DINING

STARTERS

BLOODY MARY CRAB COCKTAIL

with mixed leaves, plum tomatoes, avocado, beetroot glaze

SWEET POTATO & HARISSA SOUP VE G

with spinach oil

SHREDDED DUCK SALAD

sticky asian glaze, mixed leaves, red peppers, spring onion, raspberries, pine nuts

MEATBALLS

smoky tomato sauce, parmesan, with dough sticks

MAINS

BEEF SHORT RIB

BBQ sauce, crispy fried onions, spring onions, with fries

SLOW COOKED CHICKEN G

glazed half chicken, green lovage pesto, roasted peppers, onions, with an olive salad

LOBSTER MEZZALUNA

lobster ravioli, prosecco cream sauce, tender stem broccoli, chilli flakes, lemon cress

SMASHED MEXICAN BURGER VE

beetroot, coriander & mint burger, smashed avocado, tomato salsa, seitan bacon, with fries

DESSERTS

CHOCOLATE BROWNIE V

with salted caramel chocolate sauce & vanilla ice cream

RASPBERRY SPONGE CAKE VE

with a chocolate layer and raspberry & prosecco sorbet

AFFOGATO V G

vanilla ice cream with a shot of espresso

NEW YORK CHEESECAKE V

with chantilly cream

RASPBERRY & PROSECCO SORBET VE G