

Thursday 29th October

50TH Anniversary Dinner

£35 Per person | Three courses | Two wine pairings

Starter

Sardines alla Siciliana

Rolled sardines filled with mixed herbs & roasted in a vibrant sauce of tomatoes, peppers, capers, raisins, olives & garlic. Finished with extra virgin olive oil

Paired with 1697 Grillo Sicilia organico DOC

Or

Croquettes de Jambon

Golden crisp croquettes of ham & mash potato on a bed of creamy béchamel sauce

Paired with Macon-Chardonnay

Main

Coq au vin

Chicken breast cooked in a red wine sauce with guanciale, mushrooms & baby onions. Served with creamy mash potato

Paired with Henri Ehrhart Pinot Noir

Or

Grilled Mediterranean Swordfish with sliced lemon, garlic butter, olives & capers served with homemade chips

Paired with Boschetto Gavi di Gavi DOCG

Dessert

Tarte aux Pommes

Thinly sliced apples baked in buttery shortcrust pastry, served with vanilla ice cream

We run an open kitchen therefore cannot guarantee that any item will be free from unintentional allergens