

STARTERS

SCALLOPS- GOLDEN SEARED SCALLOPS IN A DELICATE LEMON-GARLIC EMULSION, LIFTED WITH FRAGRANT DILL & TOASTED BREAD. (GFO)
£9.95

STUFFED MUSHROOM- RICOTTA STUFFED MUSHROOMS WITH BASIL, SUN-DRIED TOMATO AND A TOUCH OF AGED PARMESAN. (V) (GF)
£7.95

CHICKEN SATAY- MARINATED CHICKEN SKEWERS FINISHED WITH A WARM, LIGHT PEANUT SAUCE.
£8.95

TEMPURA KING PRAWNS- LIGHT, CRISPY BATTER ENCASES JUICY KING PRAWNS FOR A DELICATE, GOLDEN TEMPURA BITE, SERVED WITH SWEET CHILLI SAUCE.
£8.95

MAINS

RIGATONI DI MANZO- FRESH RIGATONI PASTA TOSSED WITH TENDER STEAK STRIPS IN A CREAMY PARMESAN SAUCE WITH SUN-DRIED TOMATO, BASIL, GARLIC, AND A TOUCH OF TOMATO AND PAPRIKA. (GFO)
£16.95

RIBEYE- PRIME RIBEYE STEAK CROWNED WITH LUSH TARRAGON-LACED BEARNAISE, GARNISHED WITH ROASTED HALF TOMATO, SAUTEED MUSHROOMS AND TENDER ASPARAGUS.
£37.95

RICOTTA & SPINACH CANNELLONI- BAKED IN A LIGHT TOMATO AND BASIL SAUCE, ENRICHED WITH PARMESAN AND A HINT OF NUTMEG. (V)
£15.95

CHICKEN WRAPPED IN PARMA HAM- SUCCULENT CHICKEN ENCASED IN PARMA HAM, PAIRED WITH A LUXURIOUS WHITE WINE CREAM SAUCE.
£21.95

DESSERTS

MANGO SORBET- REFRESHING, SMOOTH MANGO SORBET BURSTING WITH VIBRANT, TROPICAL SWEETNESS. (V) (GFO)
£7.95

CHOCOLATE FONDANT- A WARM, DELICATE CHOCOLATE CAKE WITH A MOLTEN, GOOEY CENTRE THAT OOZES RICH, VELVETY CHOCOLATE.
£8.95

PISTACHIO, WHITE CHOCOLATE & RASPBERRY ROULADE- A LIGHT PISTACHIO & WHITE CHOCOLATE ROULADE SWIRLED WITH TANGY RASPBERRY FOR A DELICATE, ELEGANT FINISH.
£7.95