

# The a la carte menu

## Salads & Vegetarian

### Caramelized Goats Cheese Salad (V,GF, Vegan Av)

Caramelized goats cheese, truffle honey, beetroot 3 ways, pomegranates, candied walnuts, radishes, oranges, honey lemon dressing

£17.<sup>95</sup>

### Roasted Aubergine (V,GF, Vegan Av)

Tomato, basil & olives picada, crumbed feta cheese, crispy capers,crispy shallots, smoked red pepper dressing

£18.<sup>95</sup>

## Pasta

### Seafood Linguine (GFA)

Mussels, clams, king prawns, baby squid, tomatoes sauce, basil.

£19.<sup>95</sup>

### Chicken & Chorizo Penne (GFA)

Sautéed chicken breast, chorizo, nduja, cherry tomatoes, cream tomato sauce, chillies.

£18.<sup>95</sup>

### Rigatoni Lamb Ragu (GFA)

Slow cooked rustic lamb ragu, parmesan cheese, chives

£18.<sup>95</sup>

### Risotto verde (V Vegan Av)

Garden peas and basil pure, courgettes, whipped creamy burrata, toasted pine nuts, crispy basil.

£17.<sup>95</sup>

## Sides

Triple cooked chips, fries, garlic and herb baby potatoes,  
Honey roasted carrots topped with dukkah, side salad, mash potato,  
Asian sautéed broccolini topped with flacked almonds & chillies

£5

Truffle parmesan fries, mac and cheese, truffle mac and cheese,  
Grilled mix mediterranean veg

£7

### Notice

Please Allow Extra Time as We Freshly Prepare our Food and Cook to Order  
Any Allergies or Dietary Requirements Please Speak to a Member of Staff

