

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

£17.⁹⁵

Courgette Au gratin (V,GF, Vegan Av)

Courgette and wild mushrooms bolognese topped with mozzarella cheese.

£17.⁹⁵

Pasta

Seafood Linguine (GFA)

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

£19.⁹⁵

Lobster and Prawn Linguine (GFA)

Lobster bisque, king prawns, 5oz lobster tail . Cherry tomatoes and tarragon.

£29.⁹⁵

Chicken & Chorizo Penne (GFA)

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

£18.⁹⁵

Fennel and Sausage Ragu (GFA)

fennel infused pork sausage ragu, pappardelle pasta, Parmesan cheese and chives

£18.⁹⁵

Roasted Butternut Squash Orzo (V Vegan Av)

Creamy butternut squash Orzo, roasted butternut squash, toasted pumpkin seeds, crispy kale, crumbed feta cheese

£17.⁹⁵

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 flaked 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

