

Treat her to a glass of bubbles!

Vaporetto Prosecco Italy 6.00 / 26.50 De Castellane Croix Rouge Saint Andre Brut Champagne 7.00 / 37.50

Sharing Boards

Greek board - hummus, artichoke, spinach & parmesan dip, haloumi, olives, flat bread 12.50 Charcuterie board - chorizo, parma ham, chicken liver parfait, salami, toast 15.00 Baked camembert, red onion chutney, toast 8.50

Small Plates

Two are perfect for a light bite, or just one as a starter Bread & marinated olives (v) 4.00

Soup of the day (v) 5.00 Pan seared scallops, sweet corn puree, black pudding, bacon dust 9.00 Grilled figs, walnuts, agave maple syrup, aged balsamic (v) (GF) 7.50 Smoked mackerel pate, toast 6.50 Chicken liver parfait, red onion chutney, toast 7.50

Roasts

Roasted vegetable loaf, veggie gravy (v) 12.50 British rolled pork belly, apple sauce 15.50 Half corn-fed chicken 15.50 28 day aged Australian rib of beef, horseradish cream 16.50 All roasts served with: Roast potatoes, Yorkshire pudding, savoy cabbage, honey glazed root vegetables.

Large Plates

Spicy 4 bean cassoulet, feta crumble, chunky ciabatta, green salad (V) (GF*) 11.50 Sea bass fillet, sautéed spinach, palourde clams, chorizo butter sauce (GF) 15.50 Cumberland pork sausages, mashed potato, onion gravy 12.00

Sides

Mixed salad, hand cut chips, sweet potato fries, garlic chilli tender stem broccoli, mash 3.50 each

Puddings Sherry trifle (v) 6.00

Chocolate fondue (v) 6.00 Lidia's gluten free chocolate mousse cake, mango sorbet (v) 6.00 Sticky toffee pudding, vanilla ice cream (v) 6.00 Ice cream & sorbet selection (3 scoops) (v) 5.00 Salted caramel, vanilla, honeycomb, chocolate, mango British cheeseboard - water biscuits, grapes, chutney (v) 9.00

12.5% discretionary service charge will be added to all tables of 6 or more. All dishes marked (v) are vegetarian, (GF) are gluten free and (N) contain nuts. Dishes marked (GF*) are available as gluten free with an omission; please ask for details.

