



STARTERS



Soup warm bread roll

Dublin bay prawns, leeks, water vinaigrette and caviar

Courgette fritter, smoked aubergine aioli, sun blushed tomato

Champagne pate cornichons, Dijon and crisp breads

MAINS



Sirloin steak and garnish

Asparagus and courgette salad, crisp hens egg, truffle mayonnaise, Bramley apple

Pan fried chicken, onion and thyme tart, mushroom puree

Mackerel, les halles vichyssoise, grilled gem hearts

DESSERTS



Spiced rum and pineapple carpaccio, lime and coconut panna cotta.

Coffee braised doughnut, milk sorbet, salted coffee crumb

Passion fruit tart, orange curd, pomegranate and poppy seeds

Strawberry daiquiri ice pop, lime sherbet, ginger crumbs

2 COURSES £19.95, 3 COURSES £24.95

Our Inclusive menu will apply only from 12pm-6:45pm

