

-Starters-

Crab – Hand picked white crab meat, served with diced apple, celery, parsley dressing & Altamura toast. £13.95

Beef Carpaccio (N) Thinly sliced seared beef fillet, wild rocket, zucchini Carpaccio & toasted pine kernels, finished with extra virgin olive oil. £13.95

Scallops Seared king scallops, served with slow cooked belly pork, langoustine, leek purée & leek crisps £13.75

Asparagus (V) Cold grilled asparagus, peas, goat curd & crispy panko breadcrumbs £10.25

Veal tonnato Thinly sliced veal, served with tuna and mayonnaise dressing & caper berries £12.95

-Main courses-

Ravioli (V) Pasta parcels filled with burrata (mozzarella) , served with diced tomato concasse, pine kernels, a hint of chilli and basil oil. £14.95

Tagliatelle Fresh egg pasta, served with fresh clams, leek, saffron, fish bisque, a touch of cream, topped with seared king scallops, finished with grated bottarga £18.95

Wild Seabass Grilled sea bass fillet, served with mussels, samphire, lobster bisque, topped with a grilled crevette £24.95

Turbot Grilled fillet of turbot, served with grilled courgette, caviar and beurre blanc sauce. £25.75

Venison Pan roasted venison loin, served with black pudding puree braised gem lettuce, parsnip crisps & red wine sauce. £25.95

Duck Pan roasted gressingham duck breast, served with potato terrine, roasted shallots, blackberries and red wine sauce. £22.95

Fillet Steak Grilled filet steak, served with roasted bone marrow, broad beans, shitake mushrooms, asparagus and a Madera red wine sauce £34.95

-Dessert-

Sticky toffee pudding Home made sticky toffee pudding served with vanilla ice cream

Passion fruit tart Home made passion fruit tart served with raspberry ice cream & fresh passion fruit.

Chocolate mouse (N) Home made chocolate mouse served with cherry ice cream & cherry amaretto.

Affogato (N) Ice cream, a liqueur of your choice and espresso, served with cantuccini.

£6.75

To book, pop in and speak to one of the team.

A £10 per person deposit is required to guarantee your reservation. This menu is for the 8pm sitting on NYE.