

# Set Menu 2 COURSES 19.20

## SOUP OF THE DAY

Served with warm bread

## CAPRESE

Mozzarella de Buffalo, vine tomatoes, basil oil & balsamic cream



CAPRESE

## WILD MUSHROOM ARANCINI

A wild mushroom fricasee with truffle oil, risotto, parmesan & gruyere cheese, panko breadcrumbs & aioli sauce

## TRUFFLE GNOCCHI WITH CHEESE FONDUE

A rich truffled vegan cheese fondue, spinach, sun-dried tomato & pesto



FRIED CALAMARI

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Breaded calamari rings, courgette & carrot ribbon with aioli sauce

## SPAGHETTI ALLA BOLOGNESE

Traditional minced beef ragu

## WILD MUSHROOM RISOTTO

Sautéed mixed wild mushrooms, finished with parmesan & hint of truffle

## VEGAN PESTO SPAGHETTI

Spaghetti with our homemade vegan pesto. Crushed pine nuts, basil, mushroom, sun-dried tomato, spinach & vegan parmesan



VEGAN PESTO SPAGHETTI

## QUINOA TABBOULEH WITH FRITTELLE

Quinoa, chopped parsley, mint, onion, diced tomatoes, beetroot, walnuts, pomegranate & lemon dressing

## SALMON NIÇOISE

Grilled salmon fillet, mixed leaf salad, fresh green beans, boiled egg, baby potatoes, olives, tomatoes & extra virgin olive oil

## CLASSIC BEEF BURGER

100% 8oz beef, lettuce, tomatoes, mature cheddar cheese, red onions, mayo, pickle & concerto sauce



SALMON NIÇOISE

## GRILLED CHICKEN BREAST

With a creamy mushroom sauce served with sautéed baby potatoes, green beans & roasted vine cherry tomatoes

## BRAISED LAMB SHANK

Slowly braised lamb shank with creamy mashed potatoes, roasted vegetables & gravy



BRAISED LAMB SHANK

Afternoon Tea AVAILABLE ALL DAY



## *Afternoon Tea*

*Selection of finger sandwiches & mini brioche rolls:  
Cucumber with cream cheese; Egg mayo-mustard; Scottish smoked salmon & soft cheese;  
Coronation chicken.*

*Freshly baked raisins & plain scones with Cornish clotted cream & strawberry jam*

*Assortment of mini cakes.  
A choice of tea from our world selection.*

### **PROSECCO AFTERNOON TEA**

*All the above & a glass of Prosecco*