Set Menu 2 COURSES 19.20

SOUP OF THE DAY Served with warm bread

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

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, spinash, sun-dried tomato & pesto

FRIED CALAMARI Breaded calamari rings, courgette & carrot ribbon with aioli sauce

PIZZA MARCHERITA So Mozzarella, tomatoes & fresh basil

Mozzarella, tomatoes & fresh basil

SPAGHETTI ALLA BOLOGNESE Straditional minced beef ragu

WILD MUSHROOM RISOTTO Solution Solution with parmesan & hint of truffle

VEGAN PESTO SPAGHETTIVEGA

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

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

GRILLED CHICKEN BREAST (S)

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



CAPRESE





VEGAN PESTO SPAGHETTI





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

