

2 COURSE MEAL FOR 22.95

💜 Starters 💜

LOBSTER BISQUE SOUP

Bisque soup served with warm bread

WILD MUSHROOM ARANCINI

A wild mushroom fricassee with truffle oil, risotto, parmesan & gruyere cheese, panko breadcrumbs & aioli sauce FRIED KING PRAWNS

Fried king prawns, courgette & carrot ribbon with a sweet chilli

TRUFFLE GNOCCHI WITH

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

CAPRESE Mozzarella de Buffalo, vine tomatoes & basil oil

💜 Main Course 💜

RAVIOLI LOBSTER *in a fish bisque*

SPAGHETTI KING PRAWNS With sauted king prawns, chilli garlic & shellfish bisque

RISOTTO WILD MUSHROOM

Sauted mixed wild mushrooms finished with a hint of truffle

SUPER FOOD SALAD

Lentils, carrots, broccoli, chickpea, avocado, baby spinach, raspberry, asparagus & cherry tomato

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GRILLED SALMON STEAK

With sauted baby potatoes, broccoli, spinach, dill, capers & lemon butter sauce

CHICKEN BREAST

With creamy mushroom sauce served with green beans, sauteed baby potatoes and roasted cherry tomatoes

BEEF MEATBALLS

Beef meatballs in tomato ragu, roasted peppers on a bed of parmesan risotto

PESTO SPAGHETTI Vegan

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

