



2 courses £14.95

3 courses £19.95

Starters

Soup of the Day (V)

Served with a homemade bread roll

Country-Style Wild Boar Terrine

Served with piccalilli and brioche bread

Hay Smoked Salmon

With cucumber julienne salad, dill and crème fraiche dressing

Mains

Gilthead Sea Bream Fillet

With grilled asparagus, fennel, courgette and
lemon olive oil

Honey Caramelised Duck Breast

With parsnip puree, sweet chilli green ratatouille and
port and orange sauce

Tomato Aubergine Chickpeas Stew (V)

With hint of chilli, couscous, fresh herbs and Cyprus halloumi

Desserts

Mango Cheese Cake

With cherry and custard ice cream and raspberry coulis

Chocolate and Grand Marnier Mousse

With almond flakes and fresh strawberries

Mixed Ice Cream or Sorbet

With mixed berries

12.5% service charge will be added to your final bill