



Gin martini/Expresso Martini/Aperol spritz/Negroni/Kir Royale(£11 each)
Gin and tonic(Non Alcoholic) £ 7.50

**(Sample Pre set Dinner menu)
(Tuesday to Thursday 5 pm to 9 pm)**

(£30 for 2 course with glass of Prosecco)

Starters

Veloute of Roasted Tomatoes & peppers, crispy Barley, Rosemary Crostini.

Home made Ricotta, basil Pesto ,walnuts ,Cranberry and endives .

Venison and red wine terrine,Pineapple chutney, gherkins ,mustard dressing .

Main course

(Mains served with new season potatoes and seasonal Veg)

Pan fried Sea-bass fillet ,grilled Prawns, roasted fennel, champagne Beurre blanc.

Roasted chicken breast , black Garlic Aioli, Parmesan and Madeira sauce .

Mille feuille of Mushrooms, Ratatouille, red peppers & olives (V)

Desserts (£8.50 each)

Preserved cherry and rose caramelised flan ,rum ice cream .

Tasting of Dark chocolate ,pistachio ice cream and raspberries.

Crepe suzette ,orange Chantilly ,Grand Mariner sauce .

Selection of 4 seasonal French cheese .

*An optional service charge of 12.5% will be added to your bill
(Please speak to our staff about your food allergies and intolerance before ordering)*