

# menu one

based on £25.00 per person

red pepper and tomato soup (v)

thai prawn cakes  
with sweet chilli sauce (n)

fresh asparagus  
with a lightly poached free range egg  
and hollandaise sauce (v)

~~~~~

salmon fishcakes,  
spinach with lemon  
and dill butter sauce

crispy duck  
with chinese greens,  
sesame and honey dressing (n)

8oz char grilled rib eye steak  
and béarnaise sauce  
(a £3.00 supplement charge will apply)

baked butternut squash  
and goats cheese cannelloni (n) (v)

*all dishes are served with  
new season potatoes and green beans*

~~~~~

chocolate fudge brownies  
with vanilla ice cream (n) (v)

passion fruit creme brulée with a lemon and  
poppy seed shortbread biscuit (v)

selection of homemade  
ice creams (n) (v)

All meat weights denoted are pre-cooked.  
(n) denotes dishes which contain nuts or traces of nuts.  
(v) denotes dishes which are vegetarian.  
Due to the presence of nuts in our restaurants,  
there is a small possibility that nut traces may be found in any of our items.

All prices are in £ & inclusive of VAT.  
There is a discretionary 10% service charge for parties of 6 or more.

# menu two

based on £35.00 per person

baked goats cheese and warm beetroot salad  
with toasted walnuts (n) (v)

crispy duck spring rolls  
with a plum and pineapple dipping sauce (n)

tempura of king prawns  
with chilli and lime jam

~~~~~

seabass simply grilled with lemon

marinated breast of chicken  
with malayan spices, sweet potato,  
coconut and lime (n)

8oz sirloin with roasted vine tomatoes,  
mushrooms and béarnaise sauce

baked butternut squash  
and goats cheese cannelloni (n) (v)

*all dishes are served with  
new season potatoes and green beans*

~~~~~

chocolate fudge brownies  
with vanilla ice cream (n) (v)

baked new york style cheesecake  
with blueberry compote (v)

selection of homemade  
ice creams (n) (v)

All meat weights denoted are pre-cooked.  
(n) denotes dishes which contain nuts or traces of nuts.  
(v) denotes dishes which are vegetarian.  
Due to the presence of nuts in our restaurants,  
there is a small possibility that nut traces may be found in any of our items.

All prices are in £ & inclusive of VAT.  
There is a discretionary 10% service charge for parties of 6 or more.

# menu three

based on £45.00 per person

selection of freshly baked organic focaccia  
and tuscan breads with marinated  
mixed olives (v)

~~~~~

sushi grade tuna tartare with avocado  
and soy-citrus dressing

grilled artichokes and asparagus  
with pecorino cheese and truffle (v)

~~~~~

roasted halibut  
with crab and herb crumb,  
asparagus and shellfish dressing

8oz fillet with roasted vine tomatoes,  
mushrooms and béarnaise sauce

baked butternut squash  
and goats cheese cannelloni (n) (v)

*all dishes are served with  
new season potatoes and green beans*

~~~~~

baked apple pie with custard (v)

cheese board:  
cotswold organic brie, cropwell bishop organic stilton,  
cornish yarg with water biscuits and pear chutney

~~~~~

glass of dessert wine  
moscato passito, araldica  
italy piedmont, 2003

All meat weights denoted are pre-cooked.  
(n) denotes dishes which contain nuts or traces of nuts.  
(v) denotes dishes which are vegetarian.  
Due to the presence of nuts in our restaurants,  
there is a small possibility that nut traces may be found in any of our items.

All prices are in £ & inclusive of VAT.  
There is a discretionary 10% service charge for parties of 6 or more.