

MOTHER'S DAY

2 Course £34.95- 3 Course £38.95

STARTERS

OCEAN SYMPHONY +£8

Pan-seared scallops, charred octopus & king prawns
pea purée, saffron aioli and lemon oil

EMPANADAS (BEEF-CHICKEN-VEG)

Baked Argentinian turnovers stuffed with your choice of filling

BEETROOT CARPACCIO (V)

Goat's cheese mousse, toasted walnuts watercress and truffle oil

TUNA TARTARE

Finely diced tuna, mango & avocado compressed beetroot, sweet chilli dressing

CHICKEN & HAM CROQUETTES

Pepper sauce, basil dressing and parmesan

MAINS

PAN ROASTED DUCK BREAST

Parsnip purée, glazed baby carrots & rich cherry and red wine jus

FILLET OF SEA BASS

Pan roasted, crushed herb potatoes, lemon beurre blanc

SUNDAY ROAST

(BEEF - LAMB - CHICKEN)

Yorkshire pudding, trimmings and gravy

L A T E R N O U R S

ARGENTINEAN SIRLOIN STEAK +£8

With a mushroom peppercorn sauce and chips

SURF AND TURF +£20

Grilled sirloin steak with half lobster, lemon and garlic butter
served with sauteed mushrooms and hand-cut chips

ROASTED BUTTERNUT SQUASH (V)

Quinoa, pomegranate and goat's cheese & honey glaze

DESSERTS

CRÉME BRÛLÉE

Passion fruit mixed with a silky smooth vanilla custard

HOMEMADE CHEESECAKE

Caramelised dulce de leche milk cheesecake

CHOCOLATE BROWNIE (GF)

Warm chocolate brownie, served with ice cream

ICE CREAM SELECTION

If you have any special dietary requirements, including allergies or intolerances, please speak to your server before placing your order. We cannot guarantee the total absence of allergens in our dishes.

12.5% service charge will be added with thanks