



All dishes are homemade by our Executive Head Chef therefore most dishes can be adapted for your special dietary requirements (gluten free, vegan etc.).

Starters

Please choose one starter, plus one vegetarian option if required

Confit duck terrine served with sourdough & baby kale

Mackerel pate served with pickled cucumber & toasted sourdough

Smoked Haddock arancini with pea & dill purée

Cauliflower cheese soup with grilled chorizo & cheese straws

Slow roasted tomato, mozzarella, and basil bruschetta

Parmesan breaded asparagus with crispy pancetta and sun blushed ketchup

Platter

Platters £3.00 per head supplement

Italian

Antipasti, Prosciutto, Salami, Buffalo Mozzarella, Sundried Tomatoes, Olives, kale,
Artisan Breads, Olive Oil & Balsamic

