



# **GALLERY**

## *Kitchen*

### **MENU 1**

#### **STARTERS**

**Crab Arancini Balls with Chilli Mayonnaise**  
**Charred Leek and Goats Cheese Tartlet**  
**Chicken Liver Pâté with Red Onion Chutney and Toast**

#### **MAINS**

**Pan Seared Fillet of Seabass with Potato Rosti, Roasted Mediterranean Vegetables and a Salsa Verde**  
**Classic Chicken Caesar Salad**  
**Steak Frites, Minute Steak with Truffle Oil Fries, Rocket and Parmesan Salad served with a Peppercorn Sauce**  
**Wild Mushroom and Spinach Tagliatelle served with Garlic Bread**

#### **DESSERTS**

**Brioche Bread and Butter Pudding with Vanilla Custard**  
**Chocolate Mousse with Langues de Chat**  
**Berry Pavlova with Raspberry and Mint Coulis**

ONE COURSE **£8.95**  
TWO COURSES **£11.95**  
THREE COURSES **£14.95**