



Set Menu

Freshly Baked Bread with Chimichurri

Starters

Smooth Chicken Liver Pâté, Garlic and Sweet Onion Chutney, Rustic Toast

King Prawn Cocktail Marie Rose (V)

Vegetable Spring Rolls, Sweet Chili Sauce, Crisp Vegetable Salad (VV)

Roof Top House Salad (VV)

*Iceberg Lettuce, Avocado, Tomato, Spring Onion, Sweetcorn, Carrot, Cucumber,
Lemon and Balsamic Dressing*

Main Course

Rib Eye Steak au Poivre, Baby New Potatoes, Fresh Vegetables

Grilled Fillet of Hake, Summer Vegetable Risotto (V)

Seared Chicken Parmigiana, buttered Herb Linguini, Fresh Basil

Roast Mediterranean Vegetables, Caramelized Goats Cheese (V)

Pesto and Primavera Risotto served with Roast Mediterranean Vegetables (VV)

Dessert

Homemade Chocolate Torte, Vanilla Cream (GF)

Mixed Berry Baked Cheesecake

Fresh Fruit Pot, Mint and Lemon Sorbet

V vegetarian - VV vegan - GF gluten free

Includes half bottle of house wine OR two small beers per person

Discretionary 10% Service charge will be added to your bill

