

SPRING

PRIVATE DINING

SERVED SHARING STYLE

STARTERS

Pan seared chorizo and scallops with mango salsa
Watermelon and halloumi salad, lemon dressing
BBQ pork ribs

MAINS

Sea trout fennel remoulade
Lamb cutlets cucumber yoghurt and roast shallot
Courgette and goats cheese ratatouille

SIDES

Herb potatoes
Tomato mascarpone and balsamic onion salad

DESSERT

Cherry bake well and custard

£35 - 2 Courses

£40 - 3 Courses