



Breakfast at



DINNER MENU

Welcome drink

Tiffany Blue Mimosa (Alcohol free version available on request)



Cauliflower Croquette

with a black garlic mayonnaise, deep fried basil & squash puree.

Prawn & Crayfish Cocktail

with avocado & speciality bread

Duck Liver Parfait

with caramelised hazelnuts, truffle, pear and ginger compote and toasted brioche



Steak

thinly beaten rump steak, thick cut chips and a grilled tiger prawns served with tender stem broccoli

Pappardelle Slow-braised Lamb and Beef Ragù

with sun-dried tomatoes, parsley and lemon gremolata

Brioche-Crumbed Chicken Breast

with a fried egg, parmesan and truffle cream sauce

Chargrilled Halloumi

with crushed artichoke, hazelnuts, mushrooms and couscous



Profiteroles with vanilla ice cream and warm chocolate sauce

Crème Brulee Classic set vanilla custard with a caramelised sugar crust