

# **STARTERS**

### SMOOTH & MELTY BAKED CAMEMBERT

served with rustic sour dough & sticky fig jam

#### QUEEN SCALLOP SLIDER

with chilli & bacon relish & pork crackling

#### STICKY BEEF TACO

sweet chilli beef, crunchy slaw & green salsa

#### MUSHROOM CAOTICA

roasted red pepper, picante onions, garlic oil, tortilla croutons, green salsa

# **MAINS**

#### PAN FRIED SEABASS

crab & caper butter, grilled tender stem broccoli & purple potatoes

#### BAKED SQUASH ROULADE

squash & coconut curry strudel with seasonal vegetables

#### CHICKEN SHAWARMA

served with shredded lettuce, houmous & tomato

#### DRY AGED RIBEYE

10oz rib eye served with grilled plum tomato, mushroom, watercress & chunky chips

#### CHATEAUBRIAND FOR TWO

cooked to your liking and served with triple cooked chips, classic grill garnish & your choice of bearnaise or pepper sauce

# **DESSERTS**

### SCOOPED CHEESECAKE

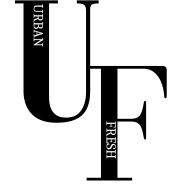
passionfruit & blue berry cheesecake with gingernut crumb

#### BAKED COOKIE DOUGH CRUMBLE

with creamy vanilla custard

#### CHOCOLATE DIPPED STRAWBERRIES

with whipped chantilly cream









Food prepared here may contain or have come in contact with peanuts, tree nuts, sesame, soy, milk, eggs, gluten, crustaceans, fish, molluscs, mustard, lupin, celery, celeriac, sulphur dioxide