



# Dinner

## Starters & Salads

### **Roasted Plum Tomato & Basil Soup**

served with a home-made roll

### **Crispy Pig Cheeks**

piccalilli, chive & lambs lettuce salad

### **Black Mussels**

whole black mussels in creamy roast garlic & white wine sauce

### **Steak Tartare**

finely diced beef fillet mixed with pickles, parsley, onion & a creamy mayonnaise, tomato & caper sauce

### **Goat's Cheese & Fig Tart**

goat's cheese & figs on puff pastry topped with rocket and drizzled with olive oil

### **Bresaola Salad**

potato, horseradish with rocket & parmesan shavings

## Mains

### **Pan-fried Hake**

with horseradish yoghurt & balsamic beets

### **Honey Brined Chicken Breast**

creamed sweet corn, bacon & trompette mushrooms

### **Seafood Risotto**

creamy lemon risotto with prawns, squid, mussels & white fish

### **Angus Fillet Steak**

bone marrow, smoked shallot béarnaise, herb salad with rosemary & garlic new potatoes

### **Angus Rump Steak**

charred aubergine, shallots, tomato, chilli & sweet Marjoram with rosemary & garlic new potatoes

### **Pork Belly**

slow roasted with dauphinoise potato, baby vegetables & drizzled with apple & sage sauce

### **Wild Mushroom Risotto**

with butter, parmesan & herby Pangrattato

## Desserts

### **Tiramisu**

coffee-flavoured trifle with orange mascarpone & chocolate

### **Panna Cotta**

wobbly vanilla panna cotta with a compote of seasonal fruits

### **Baked Cheese Cake**

chocolate & gingersnap crust, Swiss lime meringue