

MAY SPECIALS

STARTER

WARM TIGER PRAWN SALAD 6,50

SAUTÉED TIGER PRAWNS WITH CHILLI, GARLIC, LEMON, PARSLEY AND CHERRY TOMATOES SERVED WITH FRISÉE AND BABY GEM SALAD

MAINS

SALMON HOLLANDAISE 13,95

CHARGRILLED SALMON SUPRÊME SERVED WITH SEASONAL ENGLISH ASPARAGUS, JERSEY ROYAL POTATOES AND MINT HOLLANDAISE SAUCE

ASPARAGUS RISOTTO 11,50

SEASONAL ENGLISH ASPARAGUS RISOTTO WITH BABY SPINACH, SOFT GOATS CHEESE AND PEA SPROUTS

ENTRECÔTE STEAK 19,95

CHARGRILLED 11 OZ RIB-EYE STEAK SERVED ON THE BONE, WITH SAUTÉED POTATOES, BUTTON ONIONS, BACON LARDONS, GARLIC, PARSLEY AND A PEPPERCORN SAUCE

SIDE

JERSEY ROYALS 3,50

MINTED NEW SEASON JERSEY ROYAL POTATOES

DESSERT

CRÈME BRÛLÉE AU CITRON 5,95

CARAMELISED LEMON INFUSED VANILLA CUSTARD WITH FRESH RASPBERRIES

LEDUC VIOGNIER 2016

VIN DE PAYS D'OC
5,35 / 7,00 / 19,95

AS A SUGGESTED WINE PAIRING WITH THE SALMON HOLLANDAISE, WE RECOMMEND LEDUC VIOGNIER FROM THE LANGUEDOC.

PACKED WITH APRICOT AND PEACH AROMAS, THIS FLORAL, MEDIUM BODIED WHITE WINE IS AN IDEAL PARTNER FOR ANY OF OUR SEAFOOD DISHES.