



Bottomless Prosecco
Dinner £35.95 for 3 courses
Brunch £29.95 for 3 courses

Starters

Pressed Wild Boar and Chicken Terrine

With grape & onion marmalade, baby leaf salad and toasted brioche

Pan Fried King Scallops (£3.95 supplement)

Served with cauliflower puree, roasted beetroot, mixed herbs and hint of truffle oil

Beetroot Tart (V)

With Brie cheese, rocket salad and Aged balsamic

Mains

Grilled Angus Sirloin Steak (£4.95 supplement)

With Lyonnaise potato, fine beans and Madera jus

Cod Fillet

Wrapped in Parma ham with creamy leek & pea puree, potato crisp and butter chive sauce

Aubergine & Courgette Lasagne (V)

With tomato basil sauce topped with Grated Parmesan and pesto

Desserts

White Chocolate and Cranberry Cheese Cake

With mixed winter berries and raspberry puree

Date Pudding

With butterscotch sauce

Baileys Crème Brûlée

With winter mixed berries

12.5% service charge will be added to your final bill

Terms and condition for Unlimited Prosecco

- ❖ **Maximum 1.5 hours per table**
- ❖ **Responsible Drinking must apply - management reserve the right to refuse service to anyone we believe is inebriated**
- ❖ **Price is per person and drinks cannot be shared**
- ❖ **Glasses will only be replenished when they are empty**

T & C's are subject to change