

## SNACKS

Breads & Butter - Marinated Olives - Boquerones, Salsa Verde - Fried Artichokes  
*all 5 each*

## PORTHILLY OYSTERS

Natural, Shallot Vinaigrette

*4 each or 6 for 20*

## STARTERS

Roasted Squash, Goats Curd, Smoked Almonds, Sage

Salmon & Haddock Fishcake, Saffron Aioli, Caviar

Roasted Cauliflower and Black Truffle Soup,

Crispy Chilli Beef, Asian Slaw

## MAINS

Roasted Guinea Fowl Breast & Thigh, Savoy Cabbage & Bacon, Celeriac, Jus

Butternut Squash Risotto, Sage, Feta

Wild Seabass, Sauteed Potatoes, Chorizo, Salsa Verde

Confit Salmon, Crushed Potatoes, Greens, Lemon & Herb Butter Sauce

## SIDES

New Potatoes

Miso Roasted Cabbage

Fries

*all 5 each*

## DESSERTS

Poached Pear, Vanilla Ice Cream

Chocolate Mousse, Honeycomb

Vanilla Cheesecake, Crumble, Passionfruit Curd, Mango Sorbet

Cheese, Chutney, Grapes, Crackers +5.00, please ask your server for today's cheese

*2 courses 25.00 / 3 courses 30.00*