

With homemade Marie Rose sauce and Cayenne Pepper (SF, GF)

Beef & Seasonal Vegetable Empanada

With home-made sweet chilli sauce

Slow-roasted Lamb Shank

With garlic & lemon mashed potatoes & Red Wine Jus (GF available)

Pan-roasted Seabass

With garlic & lemon mashed potatoes & lemon Beurre Blanc Sauce (SF, GF)

Seasonal Vegetable Bake

Canarian-Style, cooked with a rich Coconut Béchamel and red peppers (V)

Apple & Pineapple Tarte Tatin

With homemade ice cream (V)

Lemon & Blackberry Posset

With ginger biscuits (V)

Cheese Plate (carries a £10 supplemental charge)

Served with fruit, nuts, homemade chutney, biscuits (V)

Tea, Coffee & Petits Fours (carries a £10 supplemental charge)

Mains