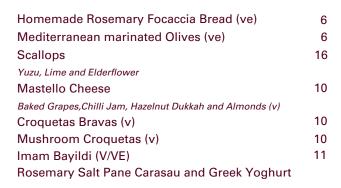
WILD WINTER MENU

SAVOURIES





GRAZING PLATES

Charred Hispi Cabbage GF V/VE Tahini, Pomegranate, Almond Dukkah	13	Giant King Prawns Chilli, Parsley, Garlic and Cognac Sauce	28
Pumpkin Ravioli V Sage, Parmesan and Butter sauce	17	Fillet of Beef GF Salmoriglio dressing & balsamic onions	30
Sea Bream GF Chimichurri Sauce with green olives, fennel and pea shoots	28	Lamb Cutlets GF Dijon Mustard and Pistachio Crust on Charred Aubergine puree	30

SHARING SIDES

Broccoli V/VE Chilli and garlic	8
Jersey Royal Potatoes V/VE Rosemary salt	8
Green Leaf and Cucumber Salad V/VE Avocado dressing	8

DESSERTS

Ice Cream/Sorbet	6
Sticky Toffee Pudding	8
Medjool date molasses & clotted cream	