

## SET DINNER MENU

## **STARTERS**

CRISPY PORK BELLY, APPLE PUREE, SLAW

HEIRLOOM TOMATO & BUFFALO MOZZARELLA BRUSCHETTA, BASIL PESTO & REDUCED BALSAMIC

SEAFOOD CHOWDER, BROWN SODA BREAD

SWEET & SPICY DUCK WINGS, SESAME, SPRING ONION & CORIANDER, CROZIER BLUE CHEESE DIP

SALT N PEPPER SQUID, LEMON AIOLI

## MAINS

PUMPKIN & SPINACH BURGER, ONION TAPENADE, SMOKED GOUDA CHEESE, HOUSE RELISH
SEAFOOD LINGUINI, CHILLI, GARLIC, PARMESAN & ROCKET
CHICKEN PARMIGIANA, TOMATO AND MEDITERRANEAN VEGETABLES COMPOTE, BASIL PESTO
60Z/170G ANGUS CHEESEBURGER, CHEDDAR, LETTUCE, GHERKINS, ONION KETCHUP, TARRAGON MAYO
BBO BEEF SHORTRIB GRILLED CORN, RUBY SLAW & GARLIC BREAD
MAINS SERVED WITH A CHEF'S SELECTION OF SIDES

## **DESSERTS**

CHOCOLATE & TOFFEE PROFITEROLES, NUTELLA CHOCOLATE SAUCE, PRALINE
CHOCOLATE BROWNIE, HONEYCOMB SAUCE, SALTED CARAMEL ICE CREAM
HOT APPLE CRUMBLE WITH HONEY NUT CRUMBLE, MADAGASCAN VANILLA ICE CREAM