

ABOUT THE ME

Eat, Drink, Don't Think.

SPECIALS

(V) Sweetcorn and Chilli Soup with a Cheesy Corn Scone

750/-

(Gf*) Peri-Peri Chicken Livers

Chicken livers sautéed in a spicy peri-peri tomato sauce

Served with Rustic Sourdough Toast

Individual portion: 950/-

Sharing portion 1,800/-

(V, V+) Caponata with Basil Oil

Sicilian style eggplant caponata drizzled with basil oil and garnished with arugula

Served with Rustic Ciabatta Toast

Individual portion: 950/-

Sharing portion 1,800/-

(Gf*) Marry Me Chicken'

Chicken breast in a creamy sundried tomato, basil and parmesan sauce

Served with spinach pearl barley risotto

2,200/-

(V, V+) Teriyaki Tofu

Grilled tofu with a sticky, sweet and savoury teriyaki glaze

Served with coconut forbidden black rice and chilli/ginger pak-choi

2,000/-

(V, V*, Gf*) Pasta of the Week - Fusilli with Caramelised Onions and Thyme

Served with garden salad

1,600/-

***Add Bacon**

2,100/-

(V, V*, Gf) Risotto of the Week - Creamy Mushroom Risotto

Served with garden salad

1,600/-

Add Chicken

2,250/-

Dessert of the Week

Blueberry and Lemon Curd Bread and Butter Pudding

Served hot with fresh pouring cream

900/-

Cocktail Specials

Baileys Coffee: Freshly Brewed Coffee . Baileys Irish Cream . Whipped Cream 850/-

Caffè Correto alla Grappa: Double Espresso . Grappa 750/-

Caffè Correto alla Sambuca: Double Espresso . Sambuca 750/-

(V) Suitable for vegetarians (V+) Suitable for vegans (V*) Vegan option available on request

(N) Contains Nuts (Gf) Gluten free (Gf*) Gluten free option available on request

*Pork – beef option available on request