## FIXED MENU

## **STARTERS**

Homemade fresh soup of the day served with warm bread roll

Duck liver pâté, served with balsamic Puy lentils & Melba toast

Goat's cheese in filo parcel, red onion marmalade, wild rocket

Smoked salmon, crayfish & crab mousse, avocado purée, lemon oil

## **MAINS**

Fillet of sea bass, prawn crevette, wilted spinach, lemon & caper butter jus
Chicken supreme, sautéed new potatoes, mushroom, tarragon & vin blanc
Arborio rice risotto, asparagus, petit pois, spinach, mascarpone, white wine
Crown of lamb, tian of mashed potato, glazed carrots, red wine & rosemary

## **DESSERTS**

Chocolate & orange tart, fresh orange segments, vanilla ice cream

Trio of Italian cheeses, savoury biscuits, quince jelly, celery & grapes

Raspberry & vanilla pannacotta, exotic fresh fruit, Grand Marnier syrup

Homemade Italian tiramisu, coffee, savoiardi biscuits, amaretto liqueur

CHILDREN 7.95

1 COURSE 12.95

2 COURSES 17.95

3 COURSES 22.95

**MON to THUR**: 12pm – 3pm & 5.30pm – 7pm **FRI & SAT**: 12pm – 7pm

**POST THEATRE** MONDAY to SATURDAY: 10pm - 11pm