



FESTIVE SPECIALS MENU

STARTERS

GRILLED OCTOPUS 14.95

Octopus marinated in vermouth, oregano and chilli.
Chargrilled and served with Nocellara olive dressing.

ONION SOUP GRATINÉE 8.50

Slow-caramelised onions simmered in rich veal stock, topped with melted
Gruyere. Served with sourdough bread.

MEDITERRANEAN CHARCUTERIE FOR 2 9.90pp

A mix of olives, mixed nuts, grapes, cured meats, fet orgonzola, hummus
and sourdough crisps +whole melting camembert pot 5

MAIN COURSES

THE SEA AND THE VINEYARD 27.90

Salmon, cod, smoked haddock rolled in sauerkraut served with
potatoes, slices mussels and beurre blanc sauce.

MEDITERRANEAN TUNA STEAK 26.90

Chargrilled blue fin fresh tuna with a couscous Mediterranean
style salad. Drizzled with olive oil, lemon and parsley oil.

LAMB 3 WAYS For 2 20pp for 4 17pp

Grilled lamb chops, slow cooked leg and shoulder and rolled
lamb For 417pp belly. Served with veg and roast potatoes and a
side of gravy.

RIBEYE STEAK 32.90

Char-grilled 10 oz Ribeye steak with creamy mash potatoes or
skin-on fries.

WILD MUSHROOM RISOTTO 18.95

Carnaroli rice with porcini-infused stock, shiitake, oyster and
button mushroom. Finished with Parmesan, butter and parsley.

DESSERTS

TIRAMISU 9.90

Layers of espresso-soaked lady fingers and creamy
mascarpone dusted with cocoa powder.

MATCHA CHEESECAKE 9.90

A smooth matcha and white chocolate cheesecake, topped with
raspberry gel and vanilla chantilly on a nut and oat crust.

