



# CHRISTMAS SPECIALS

## Starters

### Grilled Octopus

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

14.95

### Onion Soup Gratinée

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

8.50

### Mediterranean Charcuterie for 2

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

9.90 pp

## Mains

### The Sea and the Vineyard

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

27.90

### Mediterranean Tuna Steak

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

26.90

### Lamb 3 ways

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

For 2 24pp

For 4 22pp

### Ribeye Steak

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

32.90

### Wild Mushroom Risotto

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

18.95

## Deserts

### Tiramisu

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

9.90

### Matcha Cheesecake

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

9.90

