



SET MENU

STARTERS

BARBECUE MOUNTS BAY SARDINES wrapped in vine leaves.

DEEP GREEN SPINACH SOUP served with a poached egg.

CURED DUCK BREAST with melon, soy and pickled ginger.

MAINS

HAKE A LA CARLINA a Venetian recipe of pan fried hake fillets with a sauce of tomatoes and capers.

PAN FRIED RAY WINGS with black butter.

ROASTED CHICKEN BREAST with sumac, pomegranate molasses, chilli and sesame seeds.

DESSERTS

MARMALADE CHEESECAKE with a blood orange granita.

RICE PUDDING with spiced pineapple.

CHOCLATE PAVÉ with a salted caramel ice cream and a peanut crumb.

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Available for lunch Monday - Friday

2 COURSES £19.95 | 3 COURSES £24.95

Enjoy our Christmas lunches throughout December. For more details [click here](#).

Sample menu November 2016.

Please ask a member of staff for information on allergens.