

STARTERS

Sweet potato & black bean soup (V)

Fresh artisan bread, butter

Sticky BBQ ribs

Roast potato & jalapeno salad

Bourbon flamed chicken liver paté

Herb rubbed crostini, cranberry & pecan chutney, grilled pancetta

Roast vine tomato & scallion tartlet (v)

Mascarpone cheese, poblano pepper & onion relish

North Atlantic fish cakes

Creole seasoned coley, soured tomato & cucumber salsa

MAINS

8oz ribeye steak

Chimichurri butter, hand cut chips, crisp fine beans, roasted tomato

Peruvian roast chicken

Sweet potato mash, roasted red onion & pachamanca dressing

Mojo lamb cutlets

Creole crusted lamb chops, creamed potato, sugar snap peas, rosemary jus

South American coast seabass

Smoked pancetta mash, sautéed leeks, red onion & tomato compote

Spinach & ricotta tortellini (v)

Smoked paprika & garlic cream, tender stem broccoli, wild mushrooms

SWEETS

Chocolate truffle

Milk chocolate ganache, cherry compote

Blueberry & mascarpone cheesecake

Coconut ice cream

Cheese selection

Biscuits, grapes, celery, chutney

