

MEAT FEAST £55.00

Starters

trio of

Salt & Pepper Squid spiced watermelon & rocket

Risotto Cake almond & tomato pesto

Cured Meats crostini & homemade giardiniera

Main Course

Platters from the Ginger Pig

Charoal grilled cuts from the Josper

28 Day Prime Rib **Pork Ribeye Steak Onglet**

Served with

Triple Cooked Chips Mixed Leaf Salad sweet lemon dressing Seasonal Greens chilli sesame honey & soy dressing Truffled Macaroni Cheese

Béarnaise & Chimichurri Sauces

Desserts

duo of

Anna's Trip Chocolate Brownie

Vanilla bean ice cream salted caramel sauce

Vanilla Bean "Cheesecake"

passionfruit, homemade nut granola

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Half bottle Chenin Blanc (SA) or Saint Chinian (Fr), schooner Jones Lager, tea & coffee

Half bottle Pinot Grigio (It) or Rioja (Sp), schooner Jones Lager, tea & coffee

Lady Lexie £17.50pp

Half bottle Chenin Blanc (SA) or Saint Chinian (Fr), schooner Jones Lager, tea

Countess Chlöe £22.00pp

Half bottle Pinot Grigio (It) or Rioja (Sp), schooner Jones Lager, tea & coff

Dutchess Daisy £30.00pp

Half bottle Pouilly-Fuisse (Fr) or Brunello di Montalcino (It), schooner Jones Lager Half bottle Pouilly-Fuisse (Fr) or Brunello di Montalcino (It), schooner Jones Lager tea & coffee

An optional 12.5% service charge will be added to your bill.
This is distributed in its entirety to the members of the team who serve you.
If you have a food allergy or intolerance, including one to gluten, eggs, fish, peanuts, soybeans, milk, lactose, nuts, celery, mustard, sesame seeds, sulphur dioxide, lupins, crustaceans or molluscs, please do not hesitate to ask for more details.