

**SET MENU A**  
**£27 PER PERSON**

**STARTERS**

**VEAL CARPACCIO**

*Dijon mustard dressing, parsley, cress*

**SMOKED HADDOCK AND SALMON FISH CAKE**

*Served with spinach and tartare sauce*

**ROASTED BUTTERNUT SQUASH (V)**

*Topped with goat cheese, rocket and balsamic reduction*

**MAINS**

**FLAT IRON STEAK ESCALOPE**

*Served with béarnaise sauce and chips*

**AUBERGINE AND TOMATO PARMIGIANA (Ve)**

*Thinly sliced aubergine topped with tomato sauce. Baked with vegan cheese*

**GRILLED SEA BASS**

*Served with roasted fennel, tomato and orange salsa*

**DESSERT**

**SELECTION OF ICE CREAM AND SORBETS**

**VELVET CHEESECAKE**

*Served with nectarine compote*

**CHOCOLATE BROWNIE**

*Served with vanilla ice cream*