

Appetisers

- Marinated olives with feta £2.25
 Roasted peppers with basil & garlic £2.25
 Chick peas with chorizo £2.50

Starters

- Ribolitta - Italian vegetable soup with borlotti beans & pesto £4.95
 Seared scallops with pea & asparagus risotto £8.95
 Mushrooms on toast with herbs, mustard & cream £5.50
 Salad of green beans, broccoli spears & anchovy dressing £5.75

Mains

- Fillet of line-caught haddock with fresh crab tabbouleh £17.50
 Butternut squash & sage tortelli with grilled artichokes, courgettes, asparagus, rocket & parmesan £11.00
 Oriental pork hot pot, noodles & stir-fried greens £14.25
 Ricotta & garlic stuffed chicken with potatoes spinach & pancetta £14.50

Desserts & cheese

- Chocolate Marquise £5.95
 Baked lemon cream with English strawberries £5.95
 Coconut cone with lime ice cream & fresh mango £5.95
 Cheese: Morbier and Cropwell Bishop Stilton with fig & raisin bread £6.50

Apperitifs

- Kir Royale
 by the glass £5.75
 Rosato Spumante
 soft, fragrant & fully sparkling
 Spumante with a brilliant coral
 pink colour
 by the glass £5.95
 Manzanilla sherry made on
 the coast near Jerez. Bone
 dry, floral, salty & crisp
 by the glass 100ml £3.25

Dessert Wine

- Mount Horrocks Cordon Cut
 Riesling, Clare Valley
 Unique dessert wine produced
 from cane cut fruit which has
 concentrated on the vine
 by the glass £6.50
 Leonardo Tegrino Vin Santo
 A delicious real Vin Santo,
 full of raisin flavour
 by the glass £5.95

Digestifs

- Calvados Pays d'Auge VSOP
 25ml £5.95
 Disaronno, Italian liqueur
 25ml £4.95
 Remy Martin VSOP fine champagne
 cognac
 25ml £4.95
 Coffee / Tea
 £2.00 per person