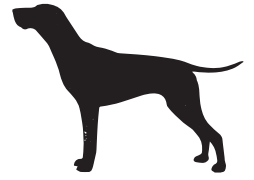


Mark Spiteri 40th Birthday



Pre order required for all dishes

ON THE TABLE

Focaccia and Italian mixed olives

STARTERS

Mixed beetroot, goat's cheese, watercress salad, toasted pine nuts (v)

Smoked salmon plate, shallots, caper berries, bread

Pork rilette, Melba toast, fig chutney

MAIN COURSE

Slow cooked pork belly, champ mash, curly kale, crackling, quince jelly, cyder jus

8oz 35 day aged Scottish rib-eye steak, sauce béarnaise, French fries, watercress (£3supplement)

Pan fried fillet of sea bass, roasted vine tomatoes, jersey royals, samphire, green harissa sauce

Wild mushroom ravioli, shaved parmesan, sage butter, truffle oil (v)

DESSERT

Birthday cake

AFTERS

British cheese board, biscuits, grapes, celery and Bishop's finger chutney

Tea and filter coffee

Please let a team member know if you have any special dietary requirements. All of our dishes may contain allergens – please ask your waiter.
A discretionary 12.5% service charge is added to your bill. All prices quoted are inclusive of VAT.
