

# SPECIALS

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| STARTER | Grilled Pork Belly                                   | 10.00  |
|         | peach, chilli & basil salsa                          |        |
|         | Wine match: Només, Garnacha Blanc - 175ml            | £10.50 |
|         | Salted Hake Croquette                                | 9.50   |
|         | sauce vierge                                         |        |
|         | Wine match: Timo, Vermentino - 175ml                 | £10.00 |
|         | Crispy Courgette Flower Fritters                     | 9.00   |
|         | ricotta, lemon zest, fresh mint                      |        |
|         | Wine match: Le Campuget Rose, Syrah Grenache - 175ml | £7.50  |

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| MAIN COURSE | Pan Roast Cod Fillet                                   | 26.00  |
|             | herb crushed new potatoes, green beans, sauce gribiche |        |
|             | Wine match: San Silvestro, Gavi di Gavi - 175ml        | £11.00 |
|             | Sweet Potato & Fennel Tortellini                       | 22.00  |
|             | feta cheese, tender-stem broccoli, smoked paprika      |        |
|             | Wine match: Pinot Noir, Villa Noria - 175ml            | £10.00 |
|             | Pan Roasted Duck Breast                                | 26.00  |
|             | celeriac puree, cherries, red port jus                 |        |
|             | Wine match: San Silvestro, Barolo - 175ml              | £14.00 |

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| DESSERT | Peach Melba                                                                                                                                                                                    | 9.50 |
|         | honey parfait, poached peach, Scottish raspberry                                                                                                                                               |      |
|         | Perthshire Strawberries Eton Mess                                                                                                                                                              | 9.50 |
|         | meringue, strawberry sorbet, creme chantilly                                                                                                                                                   |      |
|         | Rhubarb Mille-feuille                                                                                                                                                                          | 9.50 |
|         | lemon verbena crème diplomat, rhubarb jam                                                                                                                                                      |      |
|         | We have a delicious dessert wine available,<br>either by glass or bottle, to match our desserts.<br>Passito di Pantelleria DOC, Duca di Castlemonte.<br>125ml - £12.00 Bottle (500ml) - £45.00 |      |