

# SPECIALS

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STARTER	Smoked Haddock Croquettes	9.50
	curried mayonnaise	
	Wine match: Rioja Blanco, Bodegas Ondarre - 175ml £10.50	
	Beetroot Carpaccio	8.50
	whipped feta, dill, toasted hazelnuts	
	Wine match: Le Campuget Rose, Syrah Grenache - 175ml £7.50	
	Homemade Chicken Liver Parfait	9.00
	Toasted brioche with fig and grape chutney	
	Wine match: Pinot Noir, Villa Noria - 175ml £10.00	

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MAIN COURSE	Roast Rump of Lamb	26.00
	pomme dauphine, pea & pancetta	
	Wine match: St emilion chateau du gravillon - 175ml £12.00	
	Pan Fried Sea Bass	22.00
	pernod sauce, fennel & rocket salad	
	Wine match: San Silvestro, Gavi di Gavi - 175ml £11.00	
	Sweet Potato Gnocchi	20.00
	tender-stem broccoli, broccoli purée, feta, toasted almonds	
	Wine match: New Zealand, Sauvignon Blanc, Origin - 175ml £10.50	

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DESSERT	Brown Sugar Tart	9.50
	maldon salt & burnt honey ice cream	
	Delivino's Pavlova	9.50
	orange custard, strawberry compote, mint	
	Honey Parfait	9.50
	pistachio olive oil cake, raspberry sorbet	

We have a delicious dessert wine available,  
either by glass or bottle, to match our desserts.  
Passito di Pantelleria DOC, Duca di Castlemonte.  
125ml - £12.00 Bottle (500ml) - £45.00