

SPECIALS

STARTER	Spiced Onion Bhaji cucumber raita Wine match: The Courtesan, Riesling - 175ml £9.95	8.50
	Delivino Doughballs truffle butter Wine match: 'Campules la Rubia, Macabeo - 175ml £7.00	8.00
	Spiced Lamb Pastilla chimmi churri Wine match: Sherwood Estate, Pinot Noir - 175ml £9.95	9.50

MAIN COURSE	Slow Cooked Beef Cheek creamy mash, honey roasted carrots, crispy onions Wine match: The Opportunist, Shiraz - 175ml £9.95	25.00
	Pan Fried Sea-bass Fillet bean sprouts, green beans, soy mayonnaise Wine match: San Silvestro, Gavi di Gavi - 175ml £11.00	21.00
	Butternut Squash Risotto gorgonzola, pumpkin seeds Wine match: Sherwood Estate, Pinot Gris - 175ml £9.95	17.00

DESSERT	Hot Chocolate Fondant Luvians vanilla ice cream	9.50
	Warm Vanilla Rice Pudding house mixed berry jam	9.50
	Pistachio & Olive Oil Cake honey roasted fig, clotted cream	9.50
	We have a delicious dessert wine available, either by glass or bottle, to match our desserts. Guillaume Gonnet, Muscat de Beaumes de Venise, Southern Rhône, France. 125ml - £9 Bottle - £35	