

Moules a la Bordelaise

Shetland mussels steamed in white wine & garlic, enriched with cream, parsley, and burnt lemon, garlic crostini £12

Steak Tartare

Hand-chop rib-eye, capers, chives, shallots & a quail egg £19



Risotto Or linguine Seafood

Shrimp, clams, mussels, and calamari, made for seafood lovers £18

Pulled Salt Beef Sandwich

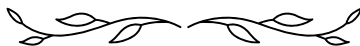
Tomato, gem lettuce, gherkin and relish £12

Tagliatelle Duck Ragu

Pasta with tender, slow-cooked duck, forest mushrooms, in a rich and tangy tomato sauce £16

Butternut Squash & Sage Risotto

A delightful veggie supper that bestows a seasonal enchantment upon a classic risotto recipe £12



Cheese Plate

Natoora French cheeses Comté, Roquefort, Brie £11

two courses £25.00 - three £33.00

