DINNER MENU
£29.50

Canapé
Smoked Salmon Blini with Crème fraîche
or
Sweet Potato and Tomato Bite (V)

Starter
Selection of Bread
Chorizo and Manchego Croquettes
or
Piquillo Pepper and Manchego Croquettes (V)
Served with Tomato Salsa

Main
Baked Lemon Sole with Pea and Lettuce Fricassee
or
Roasted Cauliflower Steak with Pea and Lettuce Fricassee (V)
Served with New Potatoes and Hollandaise Sauce

Dessert
Pear and Frangipane Tart
Served with Crème fraîche

Any allergies or dietary requirements should be mentioned when making the booking.

DRINKS MENU

• Complimentary Drink-Peach and Raspberry Bellini
  -Peach and Raspberry Bellini Mocktail

• Sparkling Wine Flight
  (A glass of sparkling wine for each course) £14.00

Sparkling Wines:

<table>
<thead>
<tr>
<th>Price</th>
<th>Bottle Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>£4.50</td>
<td>£19.00</td>
</tr>
</tbody>
</table>

• Codorníu Brut NV Cava (Spain)
• Selborne Classic Cuvée Brut (UK)
• Araldica Moscato d’Asti (Italy)

White Wine:

<table>
<thead>
<tr>
<th>125ml</th>
<th>175ml</th>
<th>250ml</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>£3.25</td>
<td>£4.50</td>
<td>£6.25</td>
<td>£18.50</td>
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• Limoux Chardonnay

Red Wine:

<table>
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<th>175ml</th>
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