

## **CHEF'S SPECIALS**

### **TO START**

#### **CHARCUTERIE BOARD FOR TWO 18**

FEATURING PROSCIUTTO DI PARMA AND PEPPERY SALAMI. ACCOMPANIED BY SHARP CRUNCHY CORNICHONS, PICKED RED ONION CHUTNEY & SOURDOUGH BREAD

#### **SCOTTISH ROPE GROWN MUSSELS 11**

MUSSELES FIRE ROASTED IN A CHARRED HARISSA & HEIRLOOM TOMATO REDUCTION. INFUSED WITH RED PEPPERS, ROASTED GARLIC & FINISHED WITH A SQUEEZE OF LEMON & TORN FLAT LEAF PARSLEY

### **MAINS**

#### **CLASSIC LASAGNA ALLA BOLOGNAISE 19**

A BAKED CLASSIC FEATURING A RICH RAGU OF SLOW SIMMERED BEEF, DEGLAZED WITH RED WINE AND AROMATIC ROOT VEGETABLES. LAYERED BY HAND WITH DELEGATE EGG PASTA AND A CREAMY BECHEMEL WITH A SCORCHED THREE CHEESE CRUST.

#### **LEMON & SAGE GNOCCHI (VG) 19**

POTATO GNOCCHI, PAN SEARED UNTIL GOLDEN & CRISP, TOSSED WITH ROASTED MUSHROOMS, FINISHED IN A FRAGRANT EMULSION OF SCORCHED SAGE, ROASTED GARLIC AND SICILIAN LEMON ZEST. TOPPED WITH A TOASTED WALNUT CRUMBLE.

#### **½ ROASTED BBQ CHICKEN 19**

WITH CRISPY FRIES MINI CORN ON THE COB AND CREAMY COLSLAW

#### **SALMON BURRO BLANCO 20**

ATLANTIC SALMON GENTLY POACHED IN A WHITE WINE & CITRUS BOUILLON. SERVED OVER CRUSHED POTATOES WITH A SILKEN CHAMPAGNE BUTTER SAUCE, CRISPY CAPERS AND FRESH HERBS.

#### **PAN FRIED DIJON & WALNUT CRUSTED PORK 22**

DIJON & WALNUT CRUSTED PORK RIBEYE WITH GARLIC & PARMESAN MASHED POTATOES, ROASTED CHANTENAY CARROTS, WILTED SPINACH, FINISHED TO PERFECTION WITH A RICH MAPLE & APPLE CIDER REDUCTION

#### **THAI SPICED CHICKEN LEGS 20**

SUCCULENT ROASTED CHICKEN LEGS GLAZED IN SOY & AROMATIC SPICES ACCOMPANIED WITH CRISPY SKIN ON FRIES & A SESAME, GINGER & CHILLI SLAW