

# MENU

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## Set Menu

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### Seasonal soup of the day

Homemade creamy soup complete with rustic bread & butter.

### Crispy shredded beef

In sticky sauce.

### Roasted asparagus

Complete with ricotta and parmesan cheese.

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### Chorizo Cod

Breaded cod sitting on a bed of aged chorizo, mixed tomatoes, olives & sherry. Served with new potatoes and greens.

*pairing wine: The Accomplice Second Heist Chardonnay, Australia, 15%*

### Lemon Chicken

Chicken breast tenderly cooked in lemon. Complete with capers, thyme and new potatoes.

*Pairing Wine: GPG Garganega Pinot Grigio Italy, 12.5%*

### Fillet Steak - 9.95 supplement

A fillet of local steak cooked in melted soy-ginger butter, finished with skin on chips & watercress.

*Pairing Wine: The Accomplice Second Heist Shiraz, Australia, 15%*

### Moroccan roasted vegetables

complete with labneh and couscous.

*Pairing wine: The Big Top, White Zinfandel California, 11%*

### Buttered Salmon

Fresh salmon roasted in butter and served with beetroot & horseradish puree and new potatoes.

*Pairing Wine: Bella Modella Pinot Grigio Rosé, Italy, 12%*

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