









SPECIAL DISHES

STARTERS

- Pan-fried tiger prawns, red chilli, sliced garlic, extra virgin olive oil & grilled stonebaked bread   £11.5
- Pan-fried sea scallops, chorizo & sauce vierge   £13.5

MAINS

- Crab & sea scallop risotto, pan-fried sea scallops, fresh white crab meat   pp £19.5
£35 for 2
- Côte de Boeuf 450g, 28 day dry aged bone in ribeye, served with fries, vine cherry tomatoes   £32

DESSERTS

- Chocolate fondant, salted caramel ice cream  £6.5

Supplement applies for dinner inclusive guests 

All our prices include VAT at the prevailing rate. A discretionary service charge of 10% will be added to your bill. For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environments.