

A La carte

Herb encrusted rack of Welsh lamb with potatoes dauphinoise,  
& rosemary & thyme roasted new potatoes with fine bean baton,  
organic baby glazed carrots & petit pois  
infused with rosemary and cranberry sauce

Locally farmed chicken breast in a shiraz and chestnut mushroom sauce  
served with a creamy mash potato, purple sprouting broccoli florets  
and organic baby glazed carrots

21 day hung Aberdeen angus fillet beef  
accompanied by potato rosti caramelized red onion  
and sun blushed tomato on a bed of wilted spinach

Fresh Seared Albacore Tuna fish  
with a Mango and Guatemalan Avocado salad

Griddled Line caught sea bass marinated in a fresh herb,  
lemon and pinot marinade

