

PLEASE, WE GIVE ONE ITEMISED BILL PER TABLE, NO SPLIT BILLS

rosette bread roll with balsamic, olive oil & butter 3.5
(GF bread also available)

nibbles

grilled haloumi with romesco salsa * 10
smoked salmon roulade, zucchini filled, creamy fetta & caper crisps * 10
roasted brussel sprouts, prosciutto & caramelised shallot * 9
panned garlic & mild chilli prawns * 10

first course

lamb koftas, greek salad with tzatziki * 20
dukkah crusted cauliflower, hummus & raspberry reduction * 18
twice cooked crab souffle, french salad & brown peppercorn veloute 21
chef's selected seafood plate (three tastes of fresh seafood) * 21

second course

today's fresh fish with either: 37
A / potato fries, house salad & house tartare **or** *
B / seasonal accompaniments of the day *
vegetable lasagne, rocket salad & parmigiano flakes * 30
confit duck leg, fondant potatoes, pea puree & jus * 37
linguine of crab, lemon, chilli, parsley, topper of tobiko * 38
eye fillet (200gm) , roast root vegetables & mushroom sauce * 42

sides

house salad * 10
spring vegetables * 10
skordalia * 10
potato fries 8

* INDICATES IS OR CAN BE GLUTEN FREE