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Available Monday – Wednesday 11.30am - 10.00pm | Available Thursday – Friday 11.30am - 6.30pm Menu is not served during bank holidays Please ask your server or visit our website for more details

2 courses 18.95 | 3 courses 23.95

Champagne Dream Cocktail

9.95

Scapegrace Black Gin poured over a cotton candy cloud, topped off with the finest French Champagne, pink grapefruit syrup and colour-changing citric to make the dream come true

Garden Pea and Stinging Nettle Soup with crumbled Greek style cheese and crushed peas

Emilia Romagna Cured Coppa ham with shredded celeriac salad and toasted Italian ciabatta bread

Crab and Dill Cream Served on Watermelon with crushed avocado and radish

MAINS

Creamed Wild Mushroom and Linguine Pasta with Italian hard cheese and grated black truffle

Pan-roasted Norwegian Salmon with Sardinian fregola, red pepper, cherry tomato salsa and mixed herb sauce

Roasted Artichoke and Chargrilled Chicken Breast

with potato gnocchi, Parmesan, pine nuts and rocket

Chargrilled, Thinly Beaten, Grass-fed Rump Steak Served with a fried free-range hen's egg and thick cut chips £4.50 supplement

Truffle and Parmesan chips	6.50 4.95	Creamed spinach, pangrattato, toasted	4.95
Baby gem lettuce, herb dressing, cheese and pine nuts		pine nuts and grated Parmesan	
		Extra virgin olive oil mashed potato	4.50
Jasmine rice with toasted coconut and coriander	3.95	Garden peas, broad beans and baby shoots	4.25
		Sprouting broccoli, lemon oil and sea salt	5.50
Thick cut chips	5.50 4.75	Tomato and basil salad with	4.75
Green beans and roasted almonds		sherry vinegar dressing	4.75

DESSERTS

Warm Raspberry Sponge Pudding with crème anglaise and lemon balm

THE DREAM DESSERT ******

A Crispy Madagascan Vanilla Cloud with warm chocolate brownie, vanilla ice cream and hot yuzu caramel sauce Fourme D'Ambert
Blue Cheese from
the Auvergne Region
served with rye
crackers, apple and celery

