

# AN EVENING WITH FRANK SINATRA

£49.50

## STARTERS

MEDITERRANEAN PRAWN SALAD WITH MANGO & AVOCADO

•

LOBSTER & CRAYFISH RAVIOLI WITH LEMON INFUSED  
TORNITORE OLIVE OIL & WATERCRESS SALAD

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HAM HOCK TERRINE & RED ONION MARMALADE

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SALAD OF ARTICHOKES, GREEN BEANS & ROASTED CHERRY TOMATOES (V)

## MAIN COURSES

YELLOW FIN TUNA WITH CITRUS FRUITS,  
QUAIL'S EGGS & SUN BLUSHED TOMATO SALAD

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RACK OF LAMB WITH PEA PURÉE, BABY CARROTS, FONDANT POTATO  
& A ROSEMARY BALSAMIC JUS

•

ASPARAGUS RISOTTO WITH CELERY & RED ONION (V)

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SLOWLY ROASTED BELLY OF PORK WITH A BALSAMIC SAUCE  
SERVED WITH GLAZED CARROTS & SAUTÉ POTATOES

## DESSERTS

CRÈME BRÛLÉE WITH BLUEBERRIES

*RECOMMENDED WINE: MUSCAT DE BEAUME DE VENISE £4.50 (75ML)*

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DARK CHOCOLATE FONDANT WITH RASPBERRY ICE CREAM

*RECOMMENDED WINE: MARSALA SUPERIORE RISERVA 2001 £5.20 (75ML)*

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SAFFRON & BASIL PANNA COTTA

WITH CANDIED ORANGE PEEL

*RECOMMENDED WINE: RUFFINO SERELLE VIN SANTO 2006 £9.20 (75ML)*

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WHITE CHOCOLATE MOUSSE WITH COINTREAU INFUSED DARK CHOCOLATE

*RECOMMENDED WINE: BOTRYTIS SEMILLON, LEHMANN 2009 £5.80 (75ML)*

## (V) Vegetarian

WHILST EVERY EFFORT IS MADE TO BE EXTREMELY CAREFUL, IT IS WITH REGRET THAT

WE CANNOT GUARANTEE ANY OF OUR DISHES TO BE FREE OF NUT TRACES.

SHOULD YOU HAVE A FOOD ALLERGY OF ANY KIND, PLEASE MENTION IT TO THE WAITING STAFF

AN OPTIONAL GRATUITY OF 12.5% WILL BE ADDED TO YOUR BILL. ALL PRICES INCLUDE VAT