

## STARTERS

### **Wild Mushroom & Tallegio Arancini**

Quinoa, Pinenut & Pickled Pear, Maple Vinaigrette

### **The Famous Salty Dog King Prawns “Pana”**

Oyster Sauce, Garlic & Black Bean Sauce, Sizzling Hot Pan & Lime Squeeze **(gf)**

### **Spiced Indian Aloo Tiki Crab Cakes**

Date & Tamarind Chutney, Green Mango & Moong Dal Salad

### **Crispy Aromatic Duck Salad**

Beansprouts, Sugar Snaps, Pineapple, Toasted Peanuts & Sesame Seeds, Teriyaki Dressing **(gf-n)**

## MAIN COURSE

### **Roast Prime Irish Sirloin Beef**

Yorkshire Pudding, Beef Jus, Duck Fat Rosemary Roast Potatoes, Seasonal Greens

### **Bream Fillet Jumble**

Sauté New Potatoes, Asparagus, Green Beans, Spinach, Salsa Verde

### **Malaysian Penang Curry - Vegetable or Chicken or Fish**

Peanut, Coconut, Lemon Grass, Chilli & Jasmine Rice **(gf) + (n)**

### **Roast Butternut Squash & Chestnut Pithivier**

Wild Mushroom Bourguignon Sauce, New Potatoes **(v) + (vg)**

## DESSERT

### **Chocolate & Peanut Butter Cheesecake**

& Salted Caramel **(n)**

### **“Lock Down” Doughnuts**

+ 3 dips – Raspberry Jam, Milk Chocolate & Crème Anglaise

### **Malibu Flambéed Warm Fruit Salad**

Mango, Pineapple & Raspberries & Coconut Crème **(gf + v + vg)**

### **Selection of Premium Ice Creams & Sorbets **(gf)****

### **Single Cheese Plate**

Please ask for today’s selection

Fig Chutney & Rustic Crackers (gf - oatcakes)

**CUSTOMERS ARE REQUESTED TO ADVISE US OF ANY ALLERGIES TO SPECIFIC FOOD SUBSTANCES.**

**Please note that nuts, gluten, dairy, shellfish and other allergens are present in our kitchen. We cannot guarantee that they are not present in any of the food we cook.**

VEGETARIAN = **(v)**

VEGAN = **(vg)**

CONTAINS NUTS = **(n)**

GLUTEN FREE = **(gf)**

GLUTEN FREE EXCLUDE BREAD COMPONENT = **(gf\*)**

**IF YOUR ALLERGY IS SO SEVERE AS TO CAUSE YOU DISCOMFORT OR HARM, PLEASE DO NOT EAT OUR FOOD.**