

Sample wine tasting menu

Oven baked fresh asparagus wrapped with parma ham, with balsamic dressing

Sardines with pancetta and fresh rosemary with lemon dressing

Oven roasted red pepper filled with minced beef, herbs & parmesan cheese

Home made minestrone soup with oven warmed ciabatta

Vine tomato and rucola salad with baby mozzarella balls & parmesan shavings

Spaghetti with slow cooked meatballs made with minced beef veal & pork in a plumb tomato and red wine sauce

Goat's cheese and mediterranean vegetable risotto (v)

Crab and tiger prawn fishcakes on roasted brussels with potato & crispy pancetta

Polenta encrusted pan fried chicken breast with sweetcorn mash & spicy tomato relish

Braised lamb shank with chorizo & rosemary jus, served on herb mash

28-day matured sirloin steak with horseradish butter & french fries (£2.00 supplement)

A selection of desserts **or** Cheese & biscuits

Three courses including unlimited wines - 29.00 per person