GOSPEL MENU

2 COURSES £43.50 | 3 COURSES £48.50

STARTERS

Crispy Duck Spring Rolls

Pineapple & ginger dipping sauce

Heritage Beetroot (%)

Avocado, Soy labneh, orange, crushed hazelnut & micro basil

Chicken Skewers

Tikka spices, mint yoghurt & lime

Devonshire Crab

Celeriac & apple salad, mustard mayonnaise, crisp sourdough

Serrano Ham & Cheese Croquettes

Smoked paprika aoili & chives

Argyll Smoked Salmon

Toasted rye, Jersey butter & lemon

MAINS

Lebanese Fattoush (v)

Halloumi, crisp bread, tomato, radish, cucumber, mint, parsley & buttermilk

275g Sirloin Steak

Triple cooked chips, peppercorn sauce (2.50 Supplement)

275g Ribeye Steak

Triple cooked chips, peppercorn sauce (2.50 Supplement)

Tuna au Poivre

Peppered yellowfin tuna, Béarnaise sauce & triple cooked chips

Miso Glazed Aubergine 🔞

Shiitake mushrooms, ginger, chilli & sesame, sriracha sauce, sticky rice

Herb Roast Chicken

Roast potatoes, braised red cabbage, carrot & swede mash, seasonal greens, roasting gravy, Yorkshire pudding

Roast Argentinian Beef

Roast potatoes, braised red cabbage, carrot & swede mash, seasonal greens, roasting gravy, Yorkshire pudding

ADDITIONAL SIDES -

Triple Cooked Chips (v)
Add truffle & Parmesan 1.75

5.25

Truffle Mac & Cheese (V)

6.00

Maple Glazed Heritage Carrots (© 5.50

Roast Potatoes (vg)

5.50

Tenderstem Broccoli, Chilli & Garlic (%) 5.50

House Salad (%)

5.50

DESSERTS

Coconut Parfait (V)

Rum soaked pineapple, toasted coconut & mint

Strawberry Pavlova

Baked meringue, fresh strawberries, Chantilly cream & vanilla ice cream

Mille Feuille (v)

Puff pastry with milk chocolate crémeux, raspberries & berry sorbet

Warm Chocolate Fondant (v)

Vanilla ice cream, shortbread crumb

Sticky Toffee Pudding (V)

Candied pecans, vanilla ice cream

Burnt Basque Cheesecake (V)

Berry compote, vanilla cream & raspberry

Petit Four (v)

Chocolate frangelico truffles





O P E R A

RESTAURANT BAR & GRILL