

Oyster and Olive

Starters

- Ham Hock & Chicken Pressing, Piccalilli, Toasted Sour Dough
 - Twice Baked Cheddar Cheese & Chive Souffle – Vegetarian
 - Pan Fried Scallops, Romesco Sauce, Aioli
 - Creamy Garlic Mushrooms on Toasted Brioche
 - Black Garlic Mushroom Rotolo
 - Garlic King Prawns with Sourdough and Herb Crumb
 - Goats Cheese Brulé
 - Scottish Smoked Salmon, Shallots, Capers and Sour Cream
- Plus many more..

Main Courses

- Chicken Breast, Creamy Wild Mushroom, Pancetta Sauce, Crushed Root Vegetable Mash
 - Tandoori Chicken Masala served with Pilau Rice & freshly made Naan Bread
 - Beef Fillet, Pink & Green Peppercorn Sauce, Potato Terrine, Balsamic Roast Broccoli
 - Beef Mussaman, Jasmine Rice
 - Baked Cod, Pea Puree, Crispy Potatoes, Tartare Sauce
 - King Prawn Linguine, Creme Fraiche, Chillies
 - Chateaubriand, Bearnaise Sauce
 - Grilled Rib Eye Steak, Triple Cooked Chips, Peppercorn Sauce.
 - Slow Cooked Pressed Beef Brisket, Parsnip Puree, Chive Mashed Potato
- Plus many more..

Desserts

- White Chocolate Cremeux
- Warm Double Chocolate Fudge Brownie, Milk Ice Cream
- Coconut & Mango Panna Cotta, Shortbread Crumb
- Sticky Toffee Pudding, Crème Fraiche, Salted Caramel Sauce
- Lime Posset Brulee, Shortbread
- Vanilla & Raspberry Cheesecake Blondie