



MENU



SHARED ENTRÉE

Oyster Kilpatrick, lemon pepper calamari with tartare sauce, roast baguette with olive tapenade, virgin olive oil & lemon wedges

MAIN COURSE

- Choice of -

200g eye fillet with pommes gratin,
thyme roasted field mushroom & red wine jus

Grilled chicken supreme with sautéed wild mushroom,
creamy mash & garlic cream sauce

Grilled crispy skin Atlantic salmon with broccolini,
herb roasted potato & Café de Paris butter

SHARED DESSERT

Chocolate mousse with Sablé Breton biscuit
& raspberry

Salted caramel baked cheesecake with
almond praline

Strawberry & Chantilly cream with
classic shortbread cookies

