



## Starters

### **Baked King Prawns,**

chilli | garlic | lemon butter (gf)

### **Gobi Manchurian,**

crispy cauliflower florets | ginger, capsicum soy dressing (ve)

### **Mozzarella & Pino Grigio Risotto Arancini,**

Oregano | black and white truffle mayonnaise (v)

### **Ham Hock and Shallot Terrine,**

pickle beetroot | mustard mayonnaise

## Mains

### **Stout Braised Feather Blade of Beef,**

sweet potato mash | greens | shallot-thyme stock jus (gf)

### **Baked Hake Supreme,**

roasted baby potatoes | baby leaf spinach velouté | charred fennel

### **Wild Forest Mushroom Gnocchi,**

creamed white truffle sauce | baby spinach | parmesan cheese (v)

### **Aged British 10oz Ribeye Steak,**

Chips | dressed rocket and parmesan salad £5 supplement

### **Toto's Thai Red Curry,**

coconut rice | toasted cashew nuts | Thai basil (ve,gf)

## Desserts

**Dark Chocolate and Single Malt Whiskey Gnash** | Pistachio | ginger

**Sticky Toffee Pudding** | toffee sauce | vanilla ice cream

**Mango, lime and coconut cheesecake** | raspberry sorbet

**Selection of Local Cheese**

with biscuits £3 supplement

If you have a food allergy and/or intolerance, please notify your server before ordering.  
Some dishes may contain bones, stones or shot.