

*Three-courses, bottle of wine and a  
story to remember.*

## *First Encounter*

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**Tuna Tataki**

G|F|N|Su|S

**Prawn Ceviche**

Cr|Su|S

**Spiced Lentil Salad**

Houmous, Halloumi

M|N|S|G

## *The Main Act*

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**Confit Duck Leg**

*Aromatic Braised Red Cabbage, Mashed Potatoes*

M|Su

**Slow Braised Lamb Shank**

*Rooibus Red Wine Jus, Baby Carrots, Asparagus, Shimeji Mushroom,*

*Mashed Potatoes M|Su*

**Salmon Nicosia Salad**

*Green Beans, Medium Boiled Eggs, Olives, Red Onions, Sun Blush*

*Tomatoes, New Potatoes F*

## *Sweet Finale*

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**Strawberry Sundae**

*Vanilla Ice Cream, Strawberry Ice Cream, Vanilla Crème Chantilly,  
Meringue, Homemade Berry Syrup, Fresh Strawberry*

M|E|Su

**Chocolate Fondant**

*Chocolate Sauce, Vanilla Ice Cream M|G*

**Cheesecake**

*Berry Compote M|G*

## *Perfect Pour*

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**Le Bosq Blanc** *Vin de France White*

**Le Bosq Rouge** *Vin de France Red*

**Belvino Pino Grigio Rosato**, *IGT Pavia, Italy Rose*

C - Celery | Cr - Crustacean | E - Egg | F - Fish | L - Lupin | G - Gluten | P - Peanut | Nu - Tree Nut |  
M - Milk | Mo - Mollusc | Mu - Mustard | S - Soy | Se - Sesame | Su - Sulphur Dioxide |  
V - Vegetarian | Ve - Vegan | A - Alcohol

Please inform a member of the team if any of your party have any allergies.  
A discretionary service charge of 12.5% will be added to your bill.

