

THE HUNTER S

Starters

Scotch egg with homemade piccalilli served with honey and mustard mayo
Asparagus & avocado salad (v)
Caramelized foie-gras terrine, brioche toast and fig chutney
Buffalo mozzarella with heirloom tomatoes, tomato water, homemade basil pesto and grissini
Crispy chicken wings with a spiced honey & chili glaze
Halloumi fries with a garlic mayo dip (v)

Specials

Pan fried tiger prawns with garlic and chilli sauce
Sautéed fillet of sea bass on braised fennel, salad niçoise, fresh tomato & orange coulis
Cajun marinade grilled chicken Caesar salad
Grilled swordfish steak with Mexican spiced crushed new potatoes, salsa, sour cream and fresh guacamole
Crab salad with avocado and pink grapefruit segments
Seared tuna tataki with coconut marinated beansprouts, wasabi and ginger dressing
Pea & mint tagliatelle with parmesan cheese (v)

Mains

8oz grilled Scottish ribeye steak with twice cooked hand cut chips, mixed green salad and garlic & herb butter
Hunter beef burger with bacon, cheese, horseradish sauce, pickles, onions and fries
Grilled harissa chicken burger with cheese, classic chili sauce, pickles, onions and fries
Aubergine schnitzel with basil & tomato sauce, swede and carrot puree (v)
Billingsgate fish & chips with homemade mushy peas and tartar sauce
Beef Wellington served with mixed greens, hand cut chips and red wine jus
(Serves 2 & 45 minutes wait time)

Puddings

Spiced apple crumble with salted caramel ice cream
Chocolate fondant with ice cream
Sticky toffee pudding with toffee sauce & ice cream
Selection of sorbet and ice cream

Sides

Fries, hand cut or sweet potato chips (v)
Cocktail sausages & honey mustard
Seasonal green salad with walnuts (v)
Nocellara olives (v)
Bread & butter (v)

****Some dishes may contain traces of nuts. Please ask your server if you have any concerns****