

DINNER

ENTREE

pumpkin soup served with crusty bread
minestrone soup, fresh pesto, parmesan, crusty bread
tempura zucchini flower, goat's cheese, salsa verde
garlic king prawns, heirloom tomato salsa, crusty bread
chicken and wild mushroom vol-au-vent, creamy garlic, oregano, french shallot

MAIN

gnocci, pumpkin puree, rocket, cherry tomato, parmesan
pan seared salmon, paris mash, ratatouille, olive tapenade, rocket
roasted corn-fed chicken supreme, mushrooms, potato gratin, green beans, jus
slow cooked lamb shank, roasted garlic, paris mash, roasted pumpkin, tomato jus
beef cheek, garlic mash, broccolini, jus

ENTREE AND MAIN 75

SIDES 10

roasted potato with garlic
truffle cauliflower gratin
roasted seasonal vegetables

DESSERT

chocolate spiced orange tart, chocolate soil, vanilla icecream, orange segment 19
baked berry cheesecake, red fruit compote 19
apple rhubarb crumble, creme anglaise, vanilla icecream 19
sticky date pudding, butterscotch sauce, vanilla icecream 19
cheese plate, 3 cheese selection, lavosh, quince paste, dried fruit, grapes 22

Gibraltar