



# elements

## **Green Pea and Mint Soup**

finished with broken prosciutto, crème fraiche and olive oil drizzle. £4.95

## **Italian Ricotta Filled Raviolini**

with warm forest mushrooms, baby leaves and white truffle oil. £6.25

## **Cantaloupe Melon and Parma Ham**

accompanied by toasted seeds, dressed rocket and pomegranate syrup. £6.25

## **White Crab Meat Bruschetta**

bound with chilli, coriander and lime juice, sat upon a pickled fennel salad. £6.75

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## **Pan Seared Venison Haunch Steak**

sat with buttered kale, roasted butternut, sweet baby onions and a rich bay leaf jus £19.95

## **Sautéed Supreme of Corn Fed Chicken**

sat upon a risotto of wilted spinach and tender stem broccoli, finished with a taleggio cheese melt. £17.25

## **Hot Baked Fillet of Snapper**

sat upon crushed new potatoes with young spinach and Italian caponata. £16.95

## **Roasted Butternut and Potato Gnocchi**

with sun dried cherry tomatoes, fresh basil pesto, ricotta cheese, rocket and golden panko crumb £15.75

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## **Chocolate and Orange Torte**

accompanied by a sweet Suzette sauce with clotted cream £5.95

## **Madagascan Vanilla Scented Panna Cotta**

wild berries, plum syrup and brandy snap £5.95

## **Baileys Infused Bread and Butter Pudding**

creme anglaise and vanilla gelato £5.95

