

Restaurant - Wine & Cocktail Bar

Cosmopolitan



VIP MENU

4 COURSES £29.95 | 3 COURSES £25.95 | 2 COURSES £19.95

WELCOME DRINK

Start your evening with a glass of Kir Royale
Crème de Casis topped with Prosecco

STARTERS

Halloumi Fritters V

Halloumi lightly fried in a spiced crumb, served with side salad and Sriracha mayo

Homemade Soup of the Day V GF

Served with crispy ciabatta bread

Pork Belly and Black Pudding

Pressed pork belly layered with black pudding, served with a celeriac remoulade and red wine reduction

Homemade Mackerel Pâté GF

Served with toasted bread and dressed side salad

Honey Glazed Chicken and Goats Cheese GF

Strips of chicken honey glazed, on a petit salad with grilled goats cheese and plum syrup

MAIN COURSES

8oz Sirloin Steak GF

Cooked to your liking, served with confit tomato, mushrooms, chunky chips and peashoots
Why not add a sauce? Peppercorn | Diane | Blue Cheese | Chimichurri £2.75

Brie and Sun Blushed Tomato Stuffed Chicken

Wrapped in parma ham on a bed of potato tian with a pesto cream

Salmon Fillet GF

Poached salmon on a bed of dill mash, served with a crayfish and spinach velouté

Oriental Duck Salad

Marinated shredded duck, Asian crispy salad, toasted cashews served with a 5 spice hoisin dressing

Goats Cheese Lasagna V

Layered mixed Mediterranean vegetables topped with goats cheese, served with side salad and garlic croutes

DESSERTS

Mixed Berry Meringue Stack

Frederick's Ice Cream

Homemade Warm Brownie

White Chocolate and Raspberry Crème Brûlée