



— THE —
SPREAD EAGLE
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The Starters

Smoked Salmon & Capers - *The Classic*: Oak-smoked Scottish salmon ribbons served with fried capers, citrus-dressed rocket, and Brakes' dark rye bread.

Prosciutto & Fig Crostini - *The Savoury*: Thinly sliced Prosciutto di Parma on toasted ciabatta with a honey drizzle and a balsamic reduction.

Moroccan Cauliflower Wings - *The Vibrant Choice*: Crispy battered cauliflower florets tossed in a Ras El Hanout spice blend, served with a cooling vegan garlic aioli and pomegranate seeds. (VG)

The Main Courses

Mediterranean Sea Bass Fillets - *The Light Choice*: Pan-seared Sea bass served over a Mediterranean vegetable ratatouille with roasted potatoes.

Lamb Shank in Mint & Rosemary - *The Showstopper*: Slow-cooked lamb shank that falls off the bone, served with a pea and mint mash, seasonal vegetables and redcurrant jus.

Spiced Lentil & Spinach Dhal - *The Exotic Choice*: A rich, aromatic lentil dhal topped with roasted sweet potato chunks, served with grilled flatbread and a coconut yogurt (VG/GF)

The Desserts

Triple Chocolate Brownie - *The Indulgent*: A warm, gooey Belgian chocolate brownie served with honeycomb pieces and a salted caramel gelato.

Mango & Passionfruit Cheesecake - *The Tropical*: A crisp biscuit base topped with a light passionfruit mousse and a vibrant mango glaze.

Warm Apple & Blackberry Crumble - *The Plant-Based Comfort*: Seasonal fruits topped with a gluten-free and vegan oat crumble, served with Dairy free ice cream