# 3 SIXTY UNLIMITED

# INCLUDES PROSECCO, HOUSE WINE, SELECTED BOTTLED BEERS AND SPRITZ COCKTAILS

12:30PM - 8:30PM

STARTERS

Cauliflower Croquettes

Black garlic aioli (VE)

Duck Pate
Caramelised onion &
crostini

Wrap Asparagus

Parma ham, garlic butter and capers

Mussels

Wreck-Fish Cake

Tarragon & white wine sauce (GF)

Gouchujang, mayonnaise

# MAINS

## **Chicken Ballotine**

with celeriac fondant, spinach, corn purée & wild mushroom sauce

#### **Confit Duck Leg**

with foie gras, pickled rhubarb, assam-balsamic reduction & sweet potato purée

#### **Pan Fried Seabass**

(Add king prawns £5)

Lobster bisque, shallot & white wine sauce served with fondant potato

#### **Braised Fennel**

Crispy charred leeks & chilli fennel oil (VE)

## Rump Steak

(£5 supplement)
UPGRADE TO SIRLOIN £10 | FILLET £15

Served with triple-cooked chips, tomato & mushroom

# 8:30PM - 11PM

Meat & Cheese Charcuterie

Vegetarian Charcuterie (vea)

Selection of cured meats & cheese to share Selection of crudités & bread to share

# DESSERTS - £4.95

Crème Brûlée

**Sticky Toffee Pudding** 

Vegan Chocolate Mousse

Served with biscotti biscuits

Butterscotch sauce, vanilla ice cream

Strawberries & coconut cream (VE)

SIDES - £5.00 EACH

**Triple Cooked Chips** 

French Fries

**Seasonal Greens** 

Creamy Mash

**Sweet Potato Fries** 

Mixed Salad