

DIVOTS 2025 RESTAURANT WEEK MENU

STARTERS

ROASTED BEET & APPLE SALAD

WITH PISTACHIOS, GOAT CHEESE, ORANGE SEGMENTS ON CRISPY
ICEBURG. MAPLE BALSAMIC DRESSING

SPICED LENTIL & CARROT SOUP

FRESH GREENS, CHERRY TOMATOES, PEPPERS, CUCUMBER & CHOICE
OF DRESSING.

MAINS

LAMB SHANK

SLOW BRAISED & SERVED WITH SWEET POTATO PUMPKIN MASH,
SAUTEED GREEN VEGETABLES & RED WINE GRAVY

PAN SEARED SALMON

HONEY GARLIC GINGER GLAZED & SERVED WITH STIR-FRY
VEGETABLES & BASMATI RICE

STUFFED CHICKEN BREAST

8OZ FRENCH TRIMMED CHICKEN BREAST SERVED WITH WILD
MUSHROOMS, SWEET POTATO PUMPKIN MASH & WILTED SPINACH IN A
CREAMY RED PEPPER SAUCE

VEGETABLE LASAGNA

CHEF'S HOMEMADE CLASSIC SERVED WITH CHUNKY MARINARA &
GARLIC BREAD

DESSERTS

APPLE CRUMBLE

MANGO WHITE CHOCOLATE MOUSSE

TRIO OF SORBET

A 17% Service Charge Will Be Added For Your Convenience

3 COURSES FOR \$59

DIVOTS
BAR • GRILL • TERRACE