



# SET MENU

## WEDNESDAY & THURSDAY

**2 COURSE £22**  
**3 COURSE £29**



### STARTERS

Crispy fried brie, wild garlic mayo, parmesan  
Cured Salmon, cucumber & fennel pickle, green chilli  
Linguini alio olio (garlic, parsley, chilli)

### MAIN COURSE

confit chicken leg, red onion gravy, potato gratin  
Harrisa roast cauliflower, creamed celeriac  
Glenarm salmon, steamed greens, salsa rossa

### DESSERT

Mango posset, pineapple & lime, ginger snap  
Chocolate brownie, mascarpone ice-cream  
Hegarty cheddar, crackers, chutney  
**ADD A GLASS OF PALAZZINA MOSCATO D'ASTI FOR £7**



*Please inform staff of any dietary requirements or allergies as we cannot guarantee that any dish is free from allergens*

*All pricing is inclusive of VAT at 20%*

*Please note that a discretionary service charge of 10% will be added to your bill.*