



SET MENU 1

Fresh Homemade Soup of the Day, Warm Bread Rolls (V)

Halloumi Fries, Rocket Leaf Salad, Citrus Greek Yoghurt & Pomegranate Seeds (V)

Crispy Tempura Prawns & Sweet Chilli Sauce

Barbeque Glazed Chicken Wings, Sesame Seeds & Coleslaw

Quinoa & Courgette Cake, Butternut Squash Puree, Confit Cherry Tomatoes & Pomegranate Salad (VG)

Salmon & Smoked Haddock Fishcake, Poached Egg, French Fries, Pea Puree & Tartare Sauce

Spiced Lentil Dahl, Sweet Potatoes, Roast Cherry Tomatoes & Beetroot Crisps, Basmati Rice (VG)

Moroccan Chickpea & Tomato Puff Pastry Pie, Roast Carrot & Parsnips, Garlic Greens & Vegan Gravy
(VG)

Minute Steak, Triple Cooked Hand Cut Chips, Garlic Butter, Tomato & Onion Mixed Leaf Salad

Warm Dark Chocolate Brownie, Vanilla Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream

Affogato-Vanilla Ice Cream, With Kahlua, Espresso & Shortbread

Gelato Mio Ice Cream or Sorbet

Cost for 2 Course £20 per Person

Cost for 3 Course £25.00 per Person

We cannot guarantee the absence of any traces of nuts or other allergens. Please advise a member of staff if you have any dietary requirements.

VAT included

A 12.5% discretionary service charge will be added to the bill