



SET MENU 2

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

Malagueta Chicken or Halloumi Salad, Sundried Tomatoes, Crispy Pita Strips, Sweet Mustard Dressing & Parmesan (V)

Crispy Tempura Prawns & Thai Sweet Chilli Sauce

Barbeque Glazed Chicken Wings, Sesame Seeds and Coleslaw

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

Sundried Tomato & Mozzarella Chicken Breast, New Potatoes, Garlic Greens & Gravy

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

Pan Fried Fillet of Seabass, Celeriac Puree, Potato & Almond Croquettes, Roasted Mediterranean Vegetables

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

10oz Rib Eye, Sautéed New Potatoes, Peppercorn Sauce & Mixed Leaf Salad

(Steak Supplement + £5)

Warm Dark Chocolate Brownie, Vanilla Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream

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

Apple & Plum Crumble, Crème Anglaise or Vanilla Ice Cream

Gelato Mio Ice Cream or Sorbet

Cost for 2 Course £25 per Person

Cost for 3 Course £30 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