



Kitchen Menu

Mint

Soup of the day

- Warm winter soup freshly baked with focaccia or bread and butter

Available vegetarian and Gluten free option

- Poached eggs with baby spinach, wild mushroom and Hollandaise sauce

Allergens: Eggs / Gluten (Wheat) / Dairy / Sulphite

- Poached eggs with smoked salmon, asparagus, lemon and Hollandaise sauce

Allergens: Fish / Eggs / Gluten (Wheat) / Dairy / Sulphite

Slow cooked Spanish Frittata with baby spinach, potatoes, cream cheese, green mix

- leaves

Allergens: Eggs / Dairy

Minute Steak open sandwich with caramelized red onion, mushroom and Dijon Mus-

- tard

Allergens: Dairy / Gluten (Wheat) / Sulphite / Mustard

- Fresh water prawns with avocado, rocket and Marie Rose sauce

Allergens: Dairy / Gluten (Wheat) / Crustaceans (Prawns) / Fish / Celery / Sulphites

- Classic chicken Caesar salad with anchovy, parmesan cheese, eggs and baby gem

Allergens: Dairy / Gluten (Wheat) / Fish (Anchovy) / Sulphite

Classic Italian caprese salad with buffalo mozzarella

- *Allergens: Dairy*

Grilled Norfolk chicken breast open sandwich with caramelized cherry tomato, crispy

- salad and herbal oil offered as Caesar or Cajun spice

Allergens: Fish (Anchovy) / Dairy

Pasta: Linguine, Spaghetti or Penne

- Crab veloute cream, dill, oil

Allergens: Dairy / Gluten (Wheat)

Seafood prawns bisque, chilli, garlic oil

Allergens: Dairy / Gluten (Wheat) / Crustaceans (Prawns) / Fish / Sulphites

Arrabiata, basil, chilli, lemon zest

Allergens: Dairy / Gluten (Wheat)

Margherita, garlic, parsley, olive oil

Allergens: Eggs / Gluten (Wheat)

Children pasta meal served with chicken nuggets / fish fingers

Allergens: Eggs / Gluten (Wheat) / fish

Harissa roasted butternut squash, green soya, red cabbage, beetroot, pumpkin seed

- and crispy vegetables

Allergens: Soy / Sulphite

Add side order: Cajun dust chips / Garlic parsley chips / Truffle and parmesan chips

• Please inform the staff of any dietary restrictions or allergies when placing your order.

