

Set Menu

STARTER

King Prawn Cocktail

Marie Rose | Baby Gem | Tomato | Cucumber | Sourdough Bread

Soup of the Day ^{GF} ●

Served with Artisan Bread

Chicken Satay

Peanut Sauce | Lime | Watercress

Mezze Platter ● (v)

Grilled Halloumi | Sundried Tomatoes | Olives | Stuffed Peppers | Cucumber
Beetroot Hummus | Pitta Bread

MAIN

Salmon *

Spinach | Champ Mash | Dill Butter Sauce

Roast Half Chicken *

Grilled Tenderstem Broccoli | Red Cabbage Coleslaw | French Fries | Cabernet Sauvignon Jus

Char-Grilled 8oz Sirloin Steak *

(+£5 supplement)

Confit Mushroom | Cherry Tomatoes | Triple Cooked Chips

Spinach & Ricotta Tortellini (v)

Spinach Pesto | Pea | Onion Textures

SIDE

Peppercorn Sauce *	£3	Creamed Mashed Potato * (v)	£4
Rich Beef Gravy *	£3	House Salad * ^{GF} (v)	£4
French Fries ● (vg)	£4	Mixed Vegetables * ^{GF} (v)	£4
Sweet Potato Fries ● (vg)	£5		

DESSERT

Fresh Fruit Platter *

Melon | Pineapple | Grapes | Kiwi | Plum | Sorbet

Profiteroles

Crème Pâtissière | Hot Fudge Sauce | Vanilla Ice Cream

New York Style Cheesecake

Apple | Salted Caramel Sauce

Chocolate Brownie

Raspberry | White Chocolate Soil | Pistachio Ice Cream

Two courses, £28.00 | Three courses, £33.00

* – Gluten Free | (v) – Vegetarian | (vg) – Vegan | ● – Gluten Free Option Available | ^{GF} – Vegan Option Available

The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.

If you have a food allergy, intolerance, or sensitivity, please let your server know before you place your order.

Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes.