



2 COURSES : £23.99

3 COURSES : £27.99

STARTERS

THAI SPICED MUSSELS (GF)

Mussels cooked in fragrant Thai aromatics and lemongrass, topped with fresh chilli, served with white sourdough bloomer

CHICKEN LIVER PARFIAT

Served with white sourdough bloomer

CARAMELISED ONION AND GOATS CHEESE CROSTINI (GF)

Served with dressed rocket in a balsamic reduction

FETA STUFFED CHILLIS (VE / GF)

Vegan feta stuffed chillis, served with sweet chilli jam and a dressed salad

MAINS

80Z HEART RUMP STEAK (GF)

Served pink, with hand-cut chips, vine toamtoes, onion rings and a pink peppercorn sauce

WILD MUSHROOM TAGETELLE (VE)

Served with warm focaccia and freshly shaved parmesan

PAN SEARED SEA BREAM (GF)

Served with roasted Mediterranean vegetables, parmentier potatoes, finished with a garlic butter sauce

CHICKEN SUPREME (GF)

Served with dauphinoise potaotes, asparagus, vine tomatoes, and a creamy bacon sauce

DESSERTS

STRAWBERRY AND VANILLA CREAM SLICE (GF)

Vanilla sponge layered with fromage-frais cream, topped with glazed strawberries. Served with pouring cream and a strawberry compote

CHOCOLATE ORANGE CAKE (VE)

Vegan chocolate sponge coated in dark chocolate ganache, finished with a chocolate drizzle and candied orange peel. Served with vegan vanilla ice-cream

MIXED BERRY AND WHITE CHOCOLATE EATON MESS

Chantilly cream, crushed meringue, mixed berries and a drizzle of white chocolate, topped with a strawberry compote

CHOCOLATE CHERRY ICE CREAM SUNDAE

Chocolate brownie pieces, chocolate and vanilla ice-cream, maraschino cherries, topped with whipped cream and chocolate shards