



Two courses - £25.00 Three Courses - £32.00

STARTERS

SOUP OF THE DAY (v/gfo)

Served with garlic & rosemary focaccia

Southern Fried Chicken Bites (gf)

Served with sweet chilli

CRISPY GARLIC SALTED CALAMARI (gf)

Garlic aioli

Onion Bhajis (v/vg/gf)

Mango chutney, coriander, lime

MAIN COURSE

GLAZED SALMON SUPREME (gf)

Soy, ginger & honey, Asian slaw, coriander & lemongrass rice

SLOW BRAISED BLADE OF BEEF (gf)

Dauphinoise potato, savoy cabbage, green beans, soubise sauce & bordelaise

THYME ROASTED CHICKEN SUPREME (gf)

Grilled asparagus, thyme parmentier potatoes, pea & spinach velouté

VEGETABLE SOFRITO PAELLA (v,vg,gf)

Bell pepper, peas, roasted cherry tomatoes, lemon & fresh parsley

DESSERTS

WHITE CHOCOLATE & RASPBERRY BLONDIE (gf/v)

Fresh berries & vanilla ice cream

WARM BANANA & TOFFEE LOAF (v)

Honeycomb ice cream, toffee sauce, candied orange

DARK CHOCOLATE & COCONUT PANNA COTTA (v/gf/vg))

CHEESEBOARD (2.50 supplement) (gfo/v)

Mature cheddar, Long Clawson Stilton & French Brie served with red onion jam, grapes & artisan crackers

v|vegetarian. gf|gluten free. gfo|gluten free option. vg|vegan. vgo|vegan option

