

Midweek Set Menu

LUNCH

Wednesday - Saturday

2 Courses – 25.00

3 Courses – 33.00

EVENING

Wednesday - Thursday

2 Courses – 28.00

3 Courses – 36.00

STARTERS

Soup of the Day with home-made Bread and Salted Butter V

Baked Goats Cheese Parcel in crisp Filo Pastry with Bramley Apple and Beetroot Chutney V

Chicken and Chorizo Skewer with Coriander Couscous and Mint Yoghurt

Pan-seared King Scallops with Garden Pea Risotto and Confit Cherry Tomatoes
(supplement £5)

MAINS

Pan-seared Salmon with crushed New Potatoes, Mangetout and Tomato Caper Beurre Noisette

Chicken Saltimbocca with Sage and Prosciutto Ham, Cherry Tomatoes and Parmesan Gnocchi

Red Onion Blinis with Spinach, roasted Butternut Squash and curried Chickpeas V

Chargrilled 6oz Fillet of Beef

Sautéed Garlic Cream Mushrooms, Broccoli and Mustard Seed Mash Potato
(supplement £7)

DESSERTS

Sticky Toffee and Date Pudding with Butterscotch Sauce and Vanilla Ice Cream

Vanilla Panna Cotta with Morello Cherries and Amaretti Biscuits

Dark Belgian Chocolate Brownie with Salted Caramel and Honeycomb Ice Cream

Selection of Artisan Cheeses with Tomato Chutney and assorted Biscuits

FOOD ALLERGIES AND INTOLERANCES

If you have a food allergy or a special dietary requirement, please inform a member of our staff before you place your order. We are more than happy to help and find alternatives if required. While we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are totally free from allergens.