

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 Filo Parcel with Ginger spiced Apricot Chutney V

Tempura King Prawns with Pak Choi and Beansprout Salad in Wasabi Soy Dressing

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

MAINS

Oven-roasted Tandoori Salmon with Coriander Couscous and Cucumber Raita

Chicken Breast with sun-dried Tomato Garlic Cream Sauce, Broccoli, and Parmentier Potatoes

Chickpea Blinis with curried Sweet Potato, Spinach, Chickpeas and Biquinho Peppers

Chargrilled 6oz Fillet of Beef

Café de Paris Butter, Cherry Vine Tomatoes, Wild Rocket and French Fries
(supplement £7)

DESSERTS

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

Vanilla Crème Brûlée flavoured with Grand Marnier and Almond Shortbread 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.