



FIXED PRICE SAMPLE MENU

2 COURSES £27 3 COURSE £33

TO START

BRANDY & CHICKEN LIVER MOUSSE (GF)

tomato jam, crouton, red pepper puree, confit tomatoes

ASIAN MARINATED TOFU (VE) (GF)

pickled shallots, red peppers, tomato conserve, basil oil, bean sprouts

SMOKED SALMON (GF)

confit lemon, pickled cucumber, lemon and dill creme fraiche, saffron mayonaise, mixed leaves

MAINS

PAN FRIED CHICKEN BREAST

peas & goat cheese gnocchi, spring onions, basil cream

PORK SAUSAGES

mashed potato, red onion gravy

CONFIT WHITE CABBAGE(VE)

tomato, lentils, beans, beer battered cauliflower, basil oil

PAN FRIED SEABASS (GF)

spring onion & parmesan risotto, chive cream sauce, buttered spinach

DESSERTS

APPLE AND ELDERFLOWER PARFAIT

golden sultanas, chantilly cream, french meringue

HOT CROSS BUN BREAD AND BUTTER PUDDING

vanilla ice cream, apricot jam

EXOTIC FRUIT SALAD

basil syrup, mango puree, mango sorbet

(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VE) Vegan

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.

A discretionary service charge of 12.5% will be added to your bill. Please let a member of our team know, should you wish for this to be removed.