

SET MENU

STARTERS

LIGHTLY CURRIED ARTICHOKE SOUP with chilli and spring onion.
PRAWN COCKTAIL with tomato, baby gem lettuce and a marie-rose sauce.
HAM HOCK TERRINE bread and butter pickle and a salad with mustard vinaigrette.
GRILLED MACKEREL FILLETS with new potatoes and dill.

MAINS

WILD MUSHROOM RISOTTO
HAKE ALLA CARLINA pan fried hake fillet with a sauce of tomatoes and capers.
GRILLED CHICKEN BREAST with carrot and ginger sambal.
COD FISHCAKES sorrel and watercress salad with a caper and lemon dressing.

DESSERTS

MEXICAN RICE PUDDING
STICKY TOFFEE PUDDING with clotted cream.
PANNA COTTA with mixed berries.
LEMON TART with clotted cream.

SIDES 3.75 each

BABY GEM SALAD with shallot cream and cabernet sauvignon vinegar.
BABY MINTED POTATOES
ROASTED BUTTERNUT SQUASH with basil and chilli oil.
SAVOY CABBAGE with chives.
THIN CUT CHIPS
SAUTÉED SPINACH with nutmeg.
TENDERSTEM BROCCOLI with salsa verde.

AVAILABLE FOR LUNCH MONDAY - FRIDAY

2 COURSES £20 | 3 COURSES £25