



LUNCH
Mon to Sat 12.30pm-4pm

DINNER
Mon to Thurs 5pm-10pm

SET MENU

STARTERS

CHICORY & ROCKET SALAD

Cashew Houmous & Orange Vinaigrette GF DF

BANG BANG CHICKEN SALAD

Gem Lettuce, Coriander & Spicy Peanut Dressing

SAFFRON PRAWN ARANCINI

Squid Ink Mayonnaise

MAINS

SEA BREAM FILLET

Spring Herb Coleslaw, Lemon & Garlic Dressing DF GF

GRILLED CHICKEN BREAST

Mash Potato, Green Beans & Peppercorn Sauce GF

NEW SEASON ASPARAGUS RISOTTO

Aged Parmesan GF

DESSERTS

CHOCOLATE BROWNIE SUNDAE

Vanilla & Chocolate Ice Cream, Salted Caramel

CHARMER

Crackers & Chutney

VANILLA PANNACOTTA

Summer Berry Compote GF

2 COURSES £21 ——— 3 COURSES £27

Some dishes may contain nuts and other allergens. Please inform a member of staff of any allergies or dietary requirements and we will happily accommodate you. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.