



LUNCH
Mon to Sat 12.30pm-3pm

DINNER
Mon to Thurs 5pm-10pm

SET MENU

STARTERS

ROASTED TOMATO & RED PEPPER SOUP
Whipped Ricotta GF

SALMON & COD FISHCAKE
Fennel Salad, Tartare Sauce

LAMB KOFTA
Tzatziki, Pomegranate Salad, Toasted Ciabatta

MAINS

ROASTED CAULIFLOWER
Red Pepper Hummus, Spinach, Pomegranate, Pine Nut Crumb

CHICKEN BALLOTINE
Tarragon & Mushroom Mousse, Crushed Potatoes
Red Wine Jus GF

SEA BASS FILLET
Caponata, Green Beans, Salsa Verde

DESSERTS

WARM ORANGE & ALMOND CAKE
Creme Fraiche, Orange Syrup GF

CHOCOLATE CHOUX BUN
Pastry Cream, Walnut Praline, Hot Chocolate Sauce

GORGONZOLA
Chutney, Celery, Crackers

2 COURSES £23.50 ——— 3 COURSES £29.50

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.