

2 Courses - £17.50 3 Courses- 23.50

Monday – Friday
Lunchtimes 12pm – 2pm

Starters

Soup of the Day / fresh bread / salted butter (v vga gfa)

Ham & Mozzarella Croquettes / ariabbiata sauce / pea shoots (gf)

Moules Mariniere / garlic & white wine cream sauce / fresh bread / salted butter (gfa)

BBQ Honey Pork Ribs / watercress & sesame salad

Cauliflower Gratin / water cress salad / dukka / chive oil

Mains

Breaded Scampi / skin on fries / garden peas

Honey Glazed Ham / egg / triple cooked chips / dressed mixed salad (gf)

Sea Salt & Fennel Pork Belly / garlic mash / buttered savoy / roasted carrots / red wine gravy (gf)

Spring Green & Ricotta Cannelloni / watercress salad / garlic croutons / gremolata (v)

Sundried Tomato, Olive & Halloumi (v)

toasted flatbread / tomato, cucumber & red onion salad / honey, mustard dressing

Dessert or Coffee

Kahlua Tiramisu / macerated summer berries / chocolate sauce (v)

Cherry & Almond Clafoutis / cherry sorbet / almond tuile / cherry puree (v gf)

Chocolate & Hazelnut Semi Freddo / orange mascarpone /
chocolate shards / orange segments (gf v)

Traditional Bread & Butter Pudding / proper custard (v)

Choice of 2 Scoops of Ice Cream / Sorbet

Chocolate / Vanilla / Strawberry / Salted Caramel / Lemon / Mango (vga v gfa)

Choice of any Hot Drink

Our dishes are prepared within our kitchen and cooked fresh to order, at busy times your food may take a little longer to reach you so we may not be able to make changes to your dishes.

We have strict procedures when preparing allergen dishes, but we cannot guarantee any of our dishes are 100% free of allergens. Please speak to a manager on duty.

v = vegetarian / vga = vegan available / vg = vegan / df = dairy free / gf = gluten free / gfa = gluten free available