



2 COURSES - £24.95 | 3 COURSES - £28.95

STARTERS

Soup of the Day

Atlantic Prawn Cocktail, Iceberg Lettuce, Cherry Tomato,
Bloody Mary Sauce

Ham Hock, Whole Grain Mustard and Tarragon Terrine, Piccalilli Puree,
Charred Brioche

Poached Pear, Blue Cheese, Candied Walnut and Wild Roquette Salad (v)

MAIN COURSE

Sea Bass Fillet, Saffron Potatoes, Baby Spinach, Confit Cherry Tomatoes,
Salsa Verdi

Char-grilled Tuna Steak, Fricassee of Sesame Bok Choi, Bean Sprouts
and Mange Tout, Soy and Oyster Sauce

Rump of Lamb, Garlic Mash Potato, Ratatouille, Red Wine Jus

Potato Gnocchi, Wild Mushrooms, Tarragon White Wine Cream Sauce,
Crispy Roquette Leaves

DESSERT

White Chocolate Mousse, Summer Berries

Coconut Panna Cotta, Lime Gel, Pineapple Salsa

Cookie Dough Sandwich, Marsh Mellow, Vanilla Ice Cream,

Chocolate Sauce

Fresh Fruit Platter, Fruit Sorbet (v)



All prices include VAT | (V) Vegetarian

For any specific dietary requirements or allergies please ask a team member.

A 10% service charge will be applied to your bill.