

#### TWO COURSES 19.50 | THREE COURSES 24.50

Available Monday - Thursday 12 noon to 9:00pm | Friday 12 noon to 5:00pm

#### APPETISERS

Seasonal soup of the day (v, ve, gf)
Artisan or gluten free bread, butter

**Duck and orange pâté**Spiced autumn chutney, toasted brioche

Tempura calamari Lemon and garlic mayonnaise

Classic Caesar and avocado salad (v)
Cos lettuce, Parmesan, garlic croutons

## TABLE

Marinated Provençal olives (v, ve, gf) 5.50

Super seed artisan
bread selection (v, ve)
Cold pressed olive oil, aged balsamic
vinegar (Gluten free bread available)
6.00

Two slow cooked venison bon bons Spiced cranberry chutney 6.00

### THE MAIN EVENT

Roasted chicken supreme (gf)
Creamy mashed potato, seasonal vegetables,
thyme jus

Smoked haddock fishcake
Spring onions, sautéed kale and spinach, tartar
sauce

Thai vegetable curry with tofu (v, ve, gf)
Steamed rice, lentil crisp

# EXTRAS

6.00 each

Cauliflower gratin (v)

Skin on fries /chunky chips (v)

Garlic sautéed curly kale and spinach (v)

Pomegranate and leaf salad with truffle dressing (v)

### SWEET TREATS

Elderflower and vanilla crème brûlée Caramelised sugar crust, matcha shortbread

Classic tiramisu

Ladyfinger cookies soaked in Espresso,
mascarpone cream

Dark chocolate citrus cake (v, ve, gf, df)
Chocolate sauce, raspberry sorbet

Selection of ice cream and sorbet
Choice of three scoops:
Chocolate, strawberry, vanilla or honeycomb ice
cream (v, gf)

Raspberry, mango or lemon sorbet (v, ve, gf)

All prices are inclusive of VAT. For more information on allergens or dietary requirements, please speak to a team member. A discretionary 12.5% service charge will be added to your bill. Calorie information per dish is available on request. Please note we do not accept cash as a form of payment. You can settle your bill using any of the following payment methods; Visa, Eurocard, Mastercard, American Express or Diners Card.

