

Set Menu
Two courses 24 Three courses 30



STARTERS

Lemon and garlic prawns

Sautéed king prawns with lemon garlic butter served with toasted ciabatta bread

Burrata and tomato salad

Soft creamy burrata served with aromatic basil pesto, heirloom tomato and a touch of olive oil (V)

Tomato soup

Rustic vine tomato soup served with baguette (VE)

MAINS

Fish and chips

Beer-battered Norwegian haddock served with tartare sauce, mushy peas and chargrilled lemon

Grilled baby chicken

Served with garlic aioli, chargrilled lemon, mixed leaf salad and rosemary new potatoes

Vegan burger

Plant-based burger with tomato, lettuce, vegan cheese and chips (VE)

Classic Caesar salad

Baby gem lettuce, hard boiled eggs, croutons and shaved Parmesan (V)

Grilled lamb cutlets

Served with chimichurri sauce, chargrilled lemon, mixed leaf salad and rosemary new potatoes

DESSERTS

Cheese selection

Colston Bassett stilton, Barber's vintage cheddar, pears and pickled walnuts

Sticky toffee pudding

Caramelised Williams pear, butterscotch sauce and vanilla ice cream

Tiramisu

A delicate dance of coffee and cream where mascarpone meets an espresso-soaked sponge, beneath a veil of coffee

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.

(V) Suitable for vegetarians. (VE) Suitable for vegans.