

Set Menu Two course £20 Three course £25

Starters

Chicken & apricot terrine Pickled grape salsa & toasted sourdough Soup of the day (v) Warm crusty roll & salted English butter Vine tomato & basil bruschetta (v) Halloumi, rocket & nut free pesto Calamari Roasted garlic & saffron mayo

Main course

Marinated breast of chicken Tenderstem broccoli, mash potato, burnt onion puree & truffled chicken jus Baked fillet of cod Courgette Provençale, tomato, crayfish & chive velouté Wild Mushroom Risotto (ve)
Truffle oil

Cauliflower steak (ve) Lightly charred & spiced corn puree, vegan feta, pomegranate seeds & herb salad

Desserts

Glazed lime & lemon tart Crème fraîche Sticky toffee pudding Butterscotch sauce & vanilla ice-cream Vanilla panna cotta Fresh strawberries, basil & mint Chocolate & orange tart (ve)
Berries compote
& vanilla ice-cream

