


3 COURSE SET MENU

£46

STARTERS

Roasted butternut squash soup 
served with a rustic bread roll

Sundried tomato arancini 
rocket salad with balsamic dressing

Smoked Salmon
mango, prawns and lemon crème fraîche

MAINS


Roast rump of lamb
potato gratin and mixed vegetables

Mushroom bourguignon pie 
roast new potatoes, mixed vegetables and gravy

Cod loin
potato rosti, spinach and grilled asparagus topped with
fresh salsa

DESSERTS

Honeycomb cheesecake 

Crème brûlée 
shortbread

Raspberry frangipane tart 
strawberries and raspberry coulis

 Vegan  Vegetarian

All dishes are subject to availability. Please inform your server of any allergies or intolerances before ordering. While every care is taken in the preparation of allergen dishes, we operate a kitchen that handles many allergens and cannot 100% guarantee any dish is allergen free. Please take this into consideration when ordering.