

Occasions menu

2 COURSE 19.⁹⁹ | 3 COURSE 24.⁹⁹

FOR PARTIES OF 15 OR MORE

Fizz on arrival... Add glass of Prosecco for 5.⁹⁹ pp

Starters

Roasted carrot & coriander soup
Yoghurt, sesame seeds, house bread, whipped butter (v)(GFO)

Salmon & dill fish cake
Hollandaise sauce, watercress, capers, lemon (GF)

Marinated tomato bruschetta
Sourdough, mozzarella, basil pesto (v)(GFO)

Korean fried chicken
Kimchee, gochujang glaze, spring onion (GF)

Mains

Pan-fried sea trout
Tomato & chorizo ragu, pesto dressing, watercress (GF)

House Caesar salad
Cherry tomatoes, garlic croutons, parmesan, anchovies, Caesar dressing
ADD CHICKEN OR HALLOUMI

Slow braised beef & ale pie
Braised red cabbage, mash potato, gravy

Malaysian fried chicken curry
Smashed cucumber, toasted sesame, herb rice, spring onion

Desserts

Chocolate brownie sundae
Brownie & fudge pieces, chocolate sauce (v)

Lemon posset
Blueberry compote, meringue (GF)

Tiramisu cheesecake
Espresso ice cream

Sticky toffee pudding
Salted caramel sauce, vanilla ice cream (v)

Ice cream
Berry compote, house fudge (v)

A discretionary service charge of 10% will be added to your bill. Should you wish for this to be removed, please let a member of our team know.

(VE) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION AVAILABLE

IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.

Please scan here



to view allergens