

A TASTE OF... SPRING & SUMMER

2 course - £29.50

3 course - £34.50

Tuesday 30th April from 6pm

TO START

Homemade Pork Belly & Chorizo Sausage Roll; chorizo mayo, mustard cress

Shashimi; dark soy sauce, avocado puree, pickled cucumber ribbons, crispy radish, lime & black sesame dressing (pb)(wg)

Crab & Crayfish Risotto; saffron, lobster bisque, mascarpone, lemon, basil (wg)

MAIN

Thai Massaman Curry; roasted peanuts, potato, pak choi, baby corn, red peppers, chilli, ginger, coriander & rice (pb)(wg)(N)

Honey & Mustard Bacon Loin Chop; fried hens eggs, chunky chips, golden beetroot piccalilli (wgo)

Chuck Steak Burger; brioche bun, beef patty, Emmental cheese, American mustard, pickle, chilli jam, garlic mayo, romaine lettuce, red onion, plum tomato, fries, herb salad (wgo)

Flammkuchen; light, crispy flatbread with basil puree, olives, avocado, tomato, red onion, radish, red cabbage, pomegranate, herb salad (pb)

DESSERT

Triple Chocolate Brownie; madagascan vanilla ice cream, chocolate sauce (v)(wg)

Caramelised Biscuit Cookie Pie; madagascan vanilla ice cream (pbo)

Madagascan Vanilla Creme Brulee; shortbread biscuits (v)(wg)



Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. All dishes are prepared in a kitchen where all allergens are present, subsequently we cannot guarantee any to be 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (v) vegetarian (vo) vegetarian option available (pb) plant-based ingredients (pbo) plant-based option available.