

3 COURSE SET MENU £35.95

AVAILABLE TO GROUPS OF 6 OR MORE

STARTERS

Chilli Salt Squid

Fresh Chilli & Spring Onion, Lemon Aioli

Braised Lamb Croquettes (Gf)

Orange and Balsamic Dressing

Free-Range Chicken Wings

Bourbon Glaze or House Hot Sauce

Burrata (V, Gf)

Sun Dried Tomatoes, Balsamic, Pine Nuts

Vegan Caesar Salad (Ve)

Vegan Cheese, Garlic Croutons Caesar Dressing

MAINS

Miso Salmon (Gf)

Steamed Jasmine Rice, Samphire, Orange, Chives and Manuka Honey Dressing(GF)

Warm Goats Cheese Salad (V)

Goats Cheese Crostini topped with Tomato & Caramalised Onions served with a Pear & Apple Waldorf Salad. Honey Mustard Dressing

Korean Chicken Bao

2 Homemade Bao filled with Spicy Gochuchang Slaw Served with Hand Cut Chips

Vegan Thai Curry (Ve)

Aubergine, Baby Sweetcorn, Mangetout, Sweet Potato, Steamed Jasmine Rice

Ribeye Steak (£10 supplement)

16oz, Home Counties reared with Truffle Butter or Peppercorn Sauce. Served with Skin On Hand Cut Chips

DESSERTS

Chocolate Fondant

Chocolate Truffles with Honeycomb Sprinkles

Fresh Fruit Salad (Ve)

Our ingredients are fully traceable and sourced in Britain

All dishes freshly prepared on site
An optional service of 12.5% charge will be added to all bills

