

Available Tuesday- Friday

12pm-4:30pm

2 courses - £15

3 courses - £20

***£5 supplement for steak

STARTERS

Seasonal Soup of the Day with Warm Crusty Bread (V)

Chicken & Ham Terrine, Turmeric Mayo, Pickles, Mustard Dressing with Crusty Bread

Crispy Squid on Chickpea & Chorizo Casserole with Paprika Mayonnaise

Homemade Hash Brown, Braised Beef, Poached Egg with Spiced Tomato Jam (GF)

MAIN COURSE

Mussels in Thai Style Sauce of Coconut Milk & Chilli, served with Furnival Fries
Roasted Cauliflower on Ranju's Nepalese Curry with Homemade Flatbread (V, GF)
Chicken Tagine with Garlic Yogurt & Turmeric Couscous
60z Rump Steak with Seasonal Salad & Fries (GF) ***

DESSERTS

Orange Crème Brulee with Lavender Shortbread (GFA)
Madeira Cake with Caramel Poached Pineapple, Coconut Chantilly & Passionfruit
served with Mango Sorbet (V)
Chocolate Brownie With Raspberry Sorbet (GF, VEG)

DF (Dairy Free), GF (Gluten Free), Veg (Vegetarian) V (Vegan), Nuts (dish contains nuts)