

DINNER MENU

Main course: **£25.50** | Two courses: **£35.00** | Three courses: **£40.00**

FOR THE TABLE

Bowl of olives VE	£3.50
Warm bread rolls, breadsticks, butter, balsamic vinegar and olives V	£6.50

STARTERS

Waldorf salad with Brighton blue cheese **GF**

Peri-Peri chicken quinoa bowl **GF**

Asian squid salad

Spicy corn fritters, avocado and tomato salad **VE**

add on burrata for **£5.00 V**

MAINS

8oz Sirloin, creamy spinach, roasted butternut and twice cooked potatoes **GF**
Choose from either peppercorn sauce or garlic butter

Pan seared cod, sauce gribiche, potato fondant, green beans **GF**

Pea and mint risotto, roasted vegetables, vegan cheese **VE**

Chicken parmigiana burger, pickled onions, tomato relish and skinny fries

DESSERT

Selection of cheese and crackers **V | GFO**

Eton mess **V | GF**

Chocolate delice, chocolate & almond ganache and chocolate ice cream **V**

Lemon tart, lemon sorbet and orange marmalade **VE | GF**

Please inform our team of any allergies

V | Vegetarian

VE | Vegan

GF | Gluten free

GFO | Gluten free option