

CELEBRATIONS

TWO COURSES 30.5 THREE COURSES 38.5

NIBBLES TO SHARE

Marinated olives (PB) (NG)
garlic & herb pizzetta (PB)

BUTTERMILK FRIED CHICKEN (NG) rainbow slaw, lime & sriracha mayo

BURRATA (V) (N) (NG) creamy burrata, minty courgette pesto, ezme - marinated heritage tomato salad

SEARED GARLIC PRAWNS (NG) sustainably sourced king prawns, tomato, feta & wild oregano sauce, toasted sourdough focaccia

GRILLED HERB CHICKEN (NG) crunchy rainbow slaw, skinny fries, lime

10oz DRY AGED BRITISH SIRLOIN STEAK (NG) maitre d'hôtel butter, rosemary salted triple cooked chips, dressed salad **£10 SUPPLEMENT**

SEARED SCOTTISH SALMON (NG) Scottish salmon, fregola & beetroot salad, orange & chive dressing

GLAZED AUBERGINE (PB) pesto, plant-based burrata cream, grain salad, pepper pickled red onions

SUMMER COPPA MESS (V) crushed meringue, whipped vanilla cream, smashed strawberries & raspberries

CHOCOLATE MOUSSE (NG) (N) hazelnut praline

CRÈME BRÛLÉE (V) (NG) vanilla, demerara sugar

VEGETARIAN (V) PLANT-BASED (PB)

CONTAINS NUTS (N) NON-GLUTEN OR CAN BE MADE NON-GLUTEN (NG)

If you suffer from nut or any other allergies please ask for more information.