



EVENTS MENU

3 Courses £38

STARTERS

Feta, Cherry, Tomato and Black Olive Tart VE
with Mediterranean herb pesto

Beetroot Terrine VE N
rainbow beetroot layered with dill mascarpone, mustard seed pickle and crostini

Miso Aubergine VE N
roasted cashew nuts, Ponzu sauce, micro coriander, sesame seeds

MAINS

Chipotle Wild Mushrooms VE GF
sautéed with shallots and thyme in creamy chipotle sauce, served with polenta cake and grilled courgette ribbons

Thai Red Curry VE GF
Tofu, okra, baby corn, butternut squash, plantains and shiitake mushrooms, in a rich coconut broth. Served with sticky rice and grilled lime

Moussaka VE GF
Layered potatoes, aubergine, lentil & mushroom ragu, baked and finished with white sauce and grated mozzarella, and gremolata

DESSERTS

Tiramisu VE
mocha sauce

Blackberry Cheesecake VE GF
blackberry compote

Pear and Plum Crumble VE GF
vanilla ice cream

SIDES

Green Leaf Salad 4 VE GF
lettuce, red onion, cucumber, tomato, served with creamy mustard dressing

Sweet Potato Wedges 5 VE
with harissa mayonnaise

Skin on Fries 4 VE
rosemary salt

Chunky Herb Polenta Chips 6 VE
with garlic & lemon aioli

VE vegan | GF gluten free | N contains nuts

Please be advised we operate a cashless business. Our recipes cannot be altered without prior arrangement and notice. Allergen information is available upon request, please ask the manager for details. We do not operate an allergen-free kitchen, all our dishes are subject to cross contamination. All prices include VAT. A discretionary service charge of 12.5% is applicable to all bills and is shared amongst all staff.