

Set Menu

2 COURSES £22.95 / 3 COURSES £27.95

PROSECCO £5.00

MORETTI/PERONI £5.00

STARTER

Mango & Cucumber Salad

EDAMAME, MANGO, TOMATO, RED ONION AND CUCUMBER SERVED IN A POMEGRANATE DRESSING

ALLERGENS: GLUTEN, SOY

Spicy Gyoza

DUMPLINGS STUFFED WITH SPICY VEGETABLES WITH A TAMARI DIPPING SAUCE.

ALLERGENS: SOYA, GLUTEN, CELERY, MUSTARD, SESAME, SULPHITES

Guacamole Crunch

AVOCADO BASED DIP WITH PEPPER, ONION, TOMATO, CORIANDER AND GARLIC OIL SERVED WITH TOASTED GARLIC BREAD

ALLERGENS: GLUTEN

MAIN DISH

Creamy Mushroom Pasta (GF PASTA OPTIONAL)

CHESTNUT MUSHROOMS COOKED WITH GARLIC AND OAT CREAM
ALLERGENS: GLUTEN, SULPHITES
ADD TRUFFLE PASTE: £2.00

ALLERGENS: GLUTEN, SULPHITES

The Garden Pie

PORTOBELLO MUSHROOM, ONION, FENNEL SEEDS, CARROTS, LENTILS AND SOYA SAUCE SERVED IN A CRUSTY PIE, PLATED WITH CARROTS AND MASH POTATO

ALLERGENS: GLUTEN, SOY

Chilli 'non' Carne

SMOKY CHILLI OF SPICED MUSHROOMS, LENTILS AND KIDNEY BEANS ON BASMATI HERB RICE WITH CASHEW SOUR CREAM, LIME AND CORIANDER CRESS

ALLERGENS: GLUTEN, NUTS

DESSERT

Sticky Toffee Pudding

MOIST SPONGE CAKE WITH TOFFEE SAUCE AND VANILLA CREAM
ALLERGENS: GLUTEN, SOYA

ALLERGENS: GLUTEN, SOYA

Salted Caramel Cheesecake

SERVED WITH STRAWBERRY COULIS

ALLERGENS: GLUTEN (WHEAT), SOYA, NUTS

Chocolate Fondant

RICH CHOCOLATE CAKE WITH A GOOEY MOLTEN CHOCOLATE CENTRE. SERVED WITH VANILLA ICE CREAM

ALLERGENS: GLUTEN (WHEAT), SOYA, NUTS

Please let us know about any dietary requirements and we'd be happy to help.
As our dishes are prepared in a kitchen where gluten, nuts products are present, there might be some cross contamination.

A discretionary service charge of 12% will be applied to your bill.