

## CELEBRATIONS

TWO COURSES 29    THREE COURSES 36

**BUTTERMILK FRIED CHICKEN** sriracha mayo, pickled red cabbage, lime

**BURRATA** (V) pickled butternut squash, pomegranate, mint, toasted pumpkin seeds  
GO PLANT-BASED (PB)

**CRISPY FRIED SQUID** roast garlic aioli, lemon

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**PLANCHA GRILLED HERB CHICKEN** garlic & herb oil, seasonal slaw, skinny fries

**STEAK FRITES** 8oz grass-fed British steak, skinny fries & dressed salad

ADD chimichurri 2  
Béarnaise 3  
peppercorn sauce 3

**PRAWN & FISH CAKES** sautéed hispi cabbage, spiced mayo, lime & togarashi chilli

**BAKED SPICED AUBERGINE** (V) ricotta, parsley, pomegranate & pickled red onion salad,  
tahini dressing, puffed wild rice  
GO PLANT-BASED (PB)

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**WARM BAKEWELL TART** (V) (N) vanilla custard

**STICKY TOFFEE PUDDING** (V) honeycomb, vanilla ice cream, warm toffee sauce

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

VEGETARIAN (V)    PLANT-BASED (PB)    CONTAINS NUTS (N)

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