

2 COURSES - 23.<sup>50</sup> • 3 COURSES - 29.<sup>50</sup>

## STARTERS

Superfood Salad; Pearl Couscous, Feta, Maple Dressing

(Ve) (G)(SD)

Burrata, Heritage Tomatoes, Basil Pesto, Basil Caviar

(V) (Mi)(N)(P)(SD)

Twice Baked Cheese Souffle, Gouda Cheese Sauce

(V) (E)(G)(Mi)(Mu)

## MAINS

Chicken Supreme, Dauphinoise, Grilled Baby Gem, Pancetta &  
Mushroom Sauce

(Mi)(SD)

Herb Gnocchi, Harissa Cream Sauce, Crispy Kale

(Ve)

Moules Mariniere, Sourdough Revolution Bread

(G)(Mi)(Mo)(SD)

## DESSERTS

Sticky Toffee Pudding, Vanilla Ice Cream

(V) (E)(G)(Mi)

Baked Alaska

(Ve)

Ice Cream / Sorbet

(REQUEST ALLERGENS)

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

ALLERGENS? PLEASE ASK YOUR SERVER. (V) – VEGETARIAN | (Ve) – VEGAN

OUR ALLERGEN KEY SHOWS YOU WHICH ALLERGIES ARE IN EACH DISH:

(Ce) - Celery, (Cr) - Crustaceans, (E) - Eggs, (F) - Fish, (G) - Gluten, (L) - Lupin, (Mi) - Milk, (Mu) - Mustard,  
(Mo) - Mollusc, (N) - Nuts, (P) - Peanuts, (Se) - Sesame, (So) - Soya, (SD) - Sulphur Dioxide