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# SET MENU

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## STARTERS

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**LAMB KOFTA SKEWER** Chargrilled pitta, tzatziki, fresh rocket **DA, GA**

**SAFFRON INFUSED ARANCINI** Rich tomato ragu sauce **DA, GA**

**WATERCRESS, PEA & BABY LEEK SOUP** Malted tin loaf & butter **V, VGNA, DA, GA**

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## MAINS

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**PAN FRIED SEA BASS FILLET** Crushed buttered new potatoes, romesco sauce, tender stem broccoli **DA, GA**

**TANDOORI CHICKEN BREAST** Sticky rice & crisp house salad **DA, GA**

**QUICHE LORRAINE** Potato salad, mixed leaves, rocket, honey & mustard dressing

**VEGETABLE CHILLI NACHO BOWL** Tortilla chips, vegetable chilli & sour cream **V, VGNA, DA, GA**

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## DESSERTS

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**BURNT BASQUE CHEESECAKE** Seasonal fruit compote **GA**

**UPSIDE DOWN PEACH CAKE** Peach puree, crunchy granola & vanilla ice-cream **V, VGNA, DA, GA**

**2 SCOOPS OF LUXURY ICE-CREAM CHOOSE FROM:**

vanilla, strawberry, chocolate, rum & raisin, raspberry ripple, mint chocolate chip, vegan vanilla, raspberry sorbet **VGNA, V, DA, GA**

**2 COURSES £18 | 3 COURSES £22**

**12-9 MONDAY TO FRIDAY | 12-5 SATURDAY**

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## ALLERGENS & INTOLERANCE

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Please speak to a member of staff if you have any allergies, intolerances or require information about our ingredients.

**V** Vegetarian **VGNA** Vegan Adaptable **DA** Dairy Adaptable **GA** Gluten Adaptable

As we offer menu items containing all major allergens, please be advised that traces of all allergens may be found in any of our dishes.

Adaptable dish means this dish can be adapted to suit your dietary requirements. Please advise us if you require your dish adapting.