



SET MENU

STARTERS

CHAR SIU PORK Plum puree, pickled slaw, herb oil **DA, GA**

BRUCHUETTA Tomato concasse, balsamic glaze **DA, GA**

ROASTED BUTTERNUT SQUASH SOUP Malted tin loaf, butter **V, VGNA, DA, GA**

MAINS

GRIDDLED CHICKEN BREAST Creamy fricasse of leeks, pancetta, petit pois, crispy gnocchi **GA**

MINTED LAMB BURGER Cos lettuce, tzatziki, seasoned fries **DA**

ROASTED VEGETABLE & HALLOUMI FLAT BREAD Hummus, rocket, yoghurt **V, VGNA, DA, GA**

HERB CRUSTED SALMON Chargrilled mediterranean vegetables, salsa verde, roasted baby potatoes **DA, GA**

DESSERTS

SPICED APPLE CAKE Local cinnamon Ice-cream **V**

MIXED BERRY POSSET Topped with chantilly cream **V, 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

ALLERGENS & INTOLERANCE

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.

The Set Menu is an offer that cannot be used in conjunction with any other promotions, discounts or special menus.