

Starters

Soup of the day

Prepared fresh daily served with fresh bread

Pulled crab tian

Lemon & garlic mayo, Parmesan tuille, endive and radish salad

Rich chicken liver parfait

Pear chutney, toasted brioche, aged balsamic glaze

Feta, garlic & parsley rolls

Spicy ezme salad, mint and yogurt dressing

Main Course

Mediterranean vegetable quiche (v)

Heirloom tomato salad, green beans and pickled red onion

Thai braised pork belly

Asian bean and vegetable broth, chilli oil

Moroccan spiced chicken

Red pepper and lemon cous cous, pomegranate dressing

Spring vegetable Tagliatelle (v)

Sundried tomato pesto, asparagus and basil oil

Pan seared salmon

Crushed herb potatoes, tenderstem broccoli, tarragon beurre blanc

Desserts

Crème Catalana

Baked orange infused custard, candied citrus, wafer biscuits

White chocolate & Raspberry cheesecake

Trio of raspberry, fresh mint

Sticky toffee pudding

Homemade prune pudding, toffee sauce, pistachio ice cream

Selection of ice creams and sorbets

3 scoops of your choice; ask server for today's flavours

2 courses £21.95

3 courses £26.95

Allergen information

We cannot offer a 100% guarantee that all our products are allergen free.

Gratuities are at your discretion and all prices are inclusive of VAT at the current rate.

VAT charged at the current rate of 12.5% on food & soft drinks

VAT 20% on alcoholic beverages