

Seated Lunch & Dinner

All-Round Classic

3 Courses £50 per person

Starters

Mushroom Croquettes ^{V/G/D}
Cep Mayo & Mushroom Salt

Crispy Squid ^{E/G/CR}
Chilli & Lime Mayo

Classic Caesar ^{F/G/D}
Baby Gem, Parmesan, Croutons

Mains

Roasted Sea Bream ^{F/SD/GF}
Confit Potatoes, Tomato Fondue

Roasted Cauliflower ^{VG/GF}
Chilli & Herb Tabbouleh

Brick Chicken ^{DF/GF}
Confit Garlic, Fried Oregano,
Chicken Jus

**All served with Herb Roasted Potatoes
and Spiced Glazed Carrots ^{V/GF}*

Dessert

Half Baked Cookie ^{G/D}
Vanilla Ice Cream

Chocolate Mousse ^{G/D}
Croissant Crumble, Raspberries

Mango Sorbet ^{GF/VG}



Feeling Fancy?

3 Courses £60 per person

Starters

Mushroom Arancini ^{V/D/G}
Cep Mayo & Mushroom Salt

Crispy Squid ^{G/E/CR}
Chilli & Lime Mayo

Heritage Tomato & Asparagus Salad ^{GF/V/D}
Burrata & Herb Vinaigrette

Mains

Roasted Sea Bream ^{F/SD/GF}
Confit Potatoes, Tomato Fondue

Roasted Cauliflower ^{VG/GF}
Chilli & Herb Tabbouleh

NY Strip ^{GF/E/D}
Bearnaise, Chips

Dessert

Half Baked Cookie ^{V/G/D}
Vanilla Ice Cream

Chocolate Mousse ^{G/D}
Croissant Crumble, Raspberries

Mango Sorbet ^{GF/VG}

Something Extra?

Charcuterie Board ^{SD/G/M} £10pp
Cornichons, Grilled Sourdough

Cheese Board ^{D/G} £10pp
Clover Honey, Crackers

Fries ^{DF/GF/VG} £6pp

Green Salad ^{VG/GF/SD} £6pp
Herb Vinaigrette

Tenderstem Broccoli ^{VG/GF} £6pp
Chilli, Garlic