



SET MENU

3 COURSES £31.95

TO START

PORK & BLACK PUDDING SAUSAGE ROLL

apple and plum ketchup 629 kcal

OAK SMOKED SALMON

pink grapefruit, orange and watercress salad 221 kcal

BRUSCHETTA (VE)

creamy Superstraccia style cheese, semi-dried tomatoes, basil pesto and sherry tomato dressing on toasted sourdough 558 kcal

FOR MAIN

PAN-FRIED CHICKEN BREAST

sautéed potatoes, chorizo, spinach, semi-dried tomato tapenade, charred tenderstem broccoli, saffron alioli 998 kcal

PAN-ROASTED SEA BASS

crushed new potatoes, charred tenderstem broccoli, salsa verde butter 660 kcal

ROASTED CAULIFLOWER STEAK (VE)

caramelised cauliflower purée, green beans, roasted onion, capers, lemon 840 kcal

8oz SIRLOIN STEAK (+£5)

sourced from within the British Isles and aged for a minimum of 21 days on the bone, served with roasted onion, confit tomato, triple cooked chips and a king

oyster mushroom 923 kcal

TO FINISH

BURNT BASQUE CHEESECAKE (V)

mango sauce, pineapple, mango and mint salsa, Madagascan vanilla ice cream 640 kcal

CHOCOLATE AND PRALINE TORTE (VE)

forest berry sorbet 483 kcal

STRAWBERRY AND PROSECCO ICE LOLLY POP

prosecco infused vanilla ice cream, dipped in white chocolate, topped with strawberries and meringue pieces and red berry coulis 456 kcal

