



3 COURSE SET MENU

£40 per person

STARTERS

Chef Special Soup of the Day (G)

Classic Caesar Salad (G,D)

Caprese Salad (D)

Greek Salad (D)

German Potato Salad (D,MU)

Mediterranean Cous Cous Salad (VG)

Corner Mix Leaf Salad (VG)

MAINS

Fish Cake – served with tartar sauce (F,MU)

Grilled Chicken Supreme – served with thyme jus (G)

Mac n Cheese Pasta (G,D)

Fish & Chips – served with mushy peas and tartar sauce (F,G,MU)

Chicken Tikka Masala – served with basmati rice, poppadom and mango chutney (D,G)

Beef Chilli Con Carne – served with steamed rice (G)

Eggplant Parmigiana (VE) (D)

DESSERTS

Chocolate Fudge Cake (G,D)

New York Vanilla Cheesecake (G,D)

Plum Cake (G,D)

Fruit Salad

Chocolate Profiteroles (G,D)

C – CRUSTACEANS | D – DAIRY | E – EGG | G – GLUTEN | F – FISH | M – MOLLUSCS | MU – MUSTARD | N – NUTS | S – SOYA | SU – SULPHUR
If you have any allergies or intolerances, please inform a member of staff before placing your order. A discretionary service charge of 12.5% will be added to your bill.