



RESTAURANT WEEK

2-COURSES £15.00 | 3-COURSES £20.00

STARTERS

CREAM OF MUSHROOM SOUP
WITH TARRAGON OIL, FRESH BREADROLL
AND BUTTER (V)

TRIPLE CHEESE AND TARRAGON
STUFFED PORTOBELLO MUSHROOM
DRESSED ROCKET (V)

SMOKED SALMON
WITH PRAWNS, HORSERADISH CREAM AND LIME
VINAIGRETTE

CALAMARI WITH SHAVED FENNEL
SMOKED GARLIC MAYONNAISE

TOMATO AND RED ONION BRUSCHETTA
WITH FRESH BASIL BALSAMIC GLAZE (V, VE)

MAIN COURSE

SLOW ROASTED
SHOULDER OF LAMB
CRUSHED NEW POTATOES, BRAISED RED CHICORY,
SUNDRIED TOMATO AND MIXED OLIVE TAPENADE
(£5.00 SUPPLEMENT)

BAKED SEA BASS
SAUTÉ POTATOES, WILTED GREENS, LEMON AND
CAPER BUTTER

MIXED SEAFOOD PASTA IN
A CREAM SAUCE
TOPPED WITH SMOKY GARLIC BUTTER AND FRESH
PARMESAN

PESTO POTATO GNOCCHI
WITH BUTTERNUT SQUASH AND SPINACH (V)
GARLIC AND HERB CHICKEN KIEV
WITH FRIES, BUTTERED VEGETABLES AND PINEAPPLE
SAUCE

DESSERTS

RICH CHOCOLATE FONDANT
WITH VANILLA POD ICE CREAM

MIXED BERRY ETON MESS
RASPBERRY COULIS

BRIOCHE, CHOCOLATE BREAD AND
BUTTER PUDDING
WITH CRÈME ANGLAISE

CHEESE BOARD SELECTION
WITH CHUTNEY, ARTISAN CRACKERS
(£5.00 SUPPLEMENT)

GF - GLUTEN FREE, V - VEGETARIAN, VG - VEGAN, N - CONTAINS NUTS

FOOD ALLERGIES, INTOLERANCES AND SPECIAL DIETARY REQUIREMENTS: BEFORE ORDERING YOUR FOOD AND DRINKS IF YOU WOULD
LIKE TO KNOW ABOUT OUR INGREDIENTS PLEASE SPEAK TO OUR STAFF.

DUE TO THE PRESENCE OF ALLERGENS IN SOME OF OUR DISHES, WE CANNOT GUARANTEE THE ABSENCE OF ALLERGEN TRACES IN OUR
MENU ITEMS