



2 Courses with wine\* £19.00 | 3 Courses with wine\* £24.00 per Person

## ENTRÉE

### Summer Vegetable Gazpacho

*Cold summer vegetable soup, heritage tomato, basil oil*

### White Bait and Calamari

*Fried lightly dusted white bait and calamari, watercress salad, radish, tartare sauce*

### Ham Hock Salad

*Piccalilli, black garlic, pickled veg, nasturtium leaves, mustard*

## MAIN

### Fish and Chips

*Crispy battered haddock, fries, crushed peas, charred lemon, tartare sauce*

### 6oz Beef Rump

*Hand cut chips, watercress, red wine jus – Upgrade to a 8oz sirloin +£4.00*

### Chicken Caesar Salad

*Grilled chicken breast, romaine lettuce, crispy bacon, anchovies, quail egg, croute*

### Linguini with Mediterranean vegetables

*Tomato sauce, mixed vegetables, Parmesan shavings*

## DESSERTS

### Raspberry Panna Cotta

*Italian meringue, raspberry jelly, tonka bean panna cotta*

### Mango Cheese Cake

*Mango & Lemongrass sorbet, mango salsa, coriander*

### Selection of Ice Creams and Sorbets

*Selection of Cheeses, Quince Jelly and Savoury Crackers + £3.00*

## SIDES

£4.50

Truffle and balsamic dressed mixed leaves salad with pomegranate

Broccoli with beurre noisette and almonds (v) (gf)

Creamed Spinach

Tomato, basil and red onion salad (v) (gf)

Triple cooked chips

## SAUCES

£2.50

Béarnaise

Red wine jus

Green peppercorn

Mushroom sauce

\*One glass of 175ml house white or red wine included. Non-alcoholic options available.

Food allergies and intolerances (v) Vegetarian (gf) Gluten Free. If you suffer from an allergy or food intolerance please inform your waiter before ordering. An information pack is available upon your request with listed allergenic ingredients used in our menu. Please note that our kitchen and food service areas are not a nut free, gluten free or allergen free environment. \*All weights are approximate before cooking.

All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill