



CELEBRATIONS SET MENU

2 COURSES £19.50 / 3 COURSES £24.50



STARTERS

ROAST TOMATO SOUP (V)

Crème fraiche, chives, cheese on toast.

SALMON FISHCAKE

Watercress, orange & green bean salad, dill, lemon yoghurt, mustard & honey dressing.

MUSHROOMS ON TOAST (V)

Sautéed mushroom, crème fraîche, tarragon, veggie parmesan, sourdough.

PRESSED HAM HOCK & PICCALILLI

Smoked ham hock, piccalilli, sourdough & apple, radish & pea shoot salad.

MAINS

STEAK & CHIPS (£2 SUPPLEMENT)

Pan seared 8oz rump, herb butter, grilled mushroom, roasted tomato, chunky chips.
Add peppercorn or béarnaise sauce + £2

PAN ROASTED CHICKEN BREAST

Salsa verde, cherry tomato, tender stem broccoli, caramelised shallot, pan juices.

FALAFEL BOWL (VE)

Sweet potato falafel, hummus, tabbouleh, spiced roasted cauliflower, smashed avocado, pomegranate, pumpkin seeds, mint & tahini dressing, flatbread.

SALMON NICOISE

Pan fried salmon, sautéed baby potatoes, green beans, sunblushed tomato, Kalamata olives, poached egg, green herb & citrus dressing.

CHARRED CAULIFLOWER SALAD (VE) (N)

Spiced & roasted cauliflower, pearl barley, red chicory, pistachio, preserved lemon, pomegranate.
Add chargrilled chicken breast or grilled halloumi + £2.50

DESSERTS

TREACLE TART (V) (N)

Treacle & ginger tart, flaked almonds, vanilla ice cream.

HOT CHOCOLATE BROWNIE (V)

Rich chocolate brownie, hot chocolate sauce, vanilla ice cream.

ETON MESS (V) (N)

Fresh strawberries, passionfruit, meringue, vanilla ice cream, whipped cream, toasted pistachio.