

MENU 1 £32.50

STARTERS

Vine tomato soup, roast cherry tomatoes & basil (v)

H. Forman & Son's smoked Scottish salmon, lemon & sourdough toast

Chicken skewers, tikka spices & mint yoghurt

MAINS

Crispy duck, pak choi, broccoli, honey & sesame

Summer vegetable risotto, goats cheese, basil & lemon (v)

Sirloin steak (225g) & Béarnaise sauce (a £1.50 supplement charge will apply)

Salmon fishcakes, spinach, lemon & dill butter sauce

All our dishes are served with seasonal vegetables & house cut chips (v)

DESSERTS

Passion fruit crème brulee & fresh passion fruit (v)

Sticky toffee pudding & butterscotch sauce (v)

Selection of homemade ice creams (v)(n)

Meat weights are un-cooked. (n) contains nuts or traces of nuts. (p) contains peanuts or traces of peanuts. (v) denotes vegetarian dishes. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are in £ and inclusive of vat. There is a discretionary 12.5% service charge



MENU 2 £39.50

STARTERS

King prawn tempura, chilli & lime jam

Salt baked beets, buffalo ricotta cheese & toasted seeds

Crispy duck salad, watercress, soy & sesame

MAINS

Sea bass, simply grilled & lemon

Chicken paillard, mango salsa & curry sauce

Sirloin steak (225g) & Béarnaise sauce

Asparagus, fresh pea & broccoli tart, lemon butter sauce (v)

All our dishes are served with seasonal vegetables & house cut chips (v)

DESSERTS

Baked New York cheesecake & berry compote (v)

Raspberry bakewell tart & vanilla ice cream (v)(n)

Selection of homemade ice creams (v)(n)

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MENU 3 £49.50

STARTERS

King prawn tempura, chilli & lime jam

Chargrilled asparagus, poached egg & hollandaise (v)

Seared beef carpaccio, beetroot, horseradish, watercress & Parmesan

Scallops thermidor, baby spinach & lemon

MAINS

Tuna au poivre & Béarnaise sauce

Grilled salmon superfood salad, quinoa, broccoli, rocket, baby spinach, beetroot & toasted seeds

Marinated lamb skewers, rice & mint yoghurt

Sirloin steak (225g) & Béarnaise sauce

Asparagus, fresh pea & broccoli tart, lemon butter sauce (v)

All our dishes are served with seasonal vegetables & house cut chips (v)

DESSERTS

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Passion fruit crème brulee & fresh passion fruit (v)

Warm chocolate fondant & vanilla ice cream (v)

Selection of homemade ice creams (v)(n)

Cheese board
Cashel Blue, Cornish Yarg & Tunworth

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