

2 COURSES & 90 MINUTE REFILLS £65

Choose a starter or dessert or choose 3 courses for an extra £5. Non alcoholic drinks only & 2 courses for £45.

DRINKS

PROSECCO

PERONI BOTTLE

GIN GARDEN

Gin, elderflower, sparkling apple & fresh lime juice.

VODKA DAISY

Raspberry vodka, cranberry juice, fresh lime juice, rasperry syrup & soda water.

RUM PUNCH

Rum, fresh lime, passion fruit purée, sugar syrup & pineapple juice.

NON ALCOHOLIC

PINEAPPLE DREAM

Pineapple and lime juice, topped with raspberry syrup.

VIRGIN MOJITO

Lime, mint, sugar, apple juice and soda.

TEA/COFFEE

7UP/COKE ZERO

MAINS

PAN FRIED SEA BREAM

Pan fried sea bream, mint & pea risotto served with spinach and pea purée.

SATAY CHICKEN

Satay chicken breast with a creamy satay sauce, served with rice, edamame, cucumber, red slaw & fresh chilli.

SHREDDED BEEF TACOS

Shredded spiced beef, cheddar, red slaw, avocado salsa, tomato salsa, pickled fennel, sour cream & coriander served on white tortilla.

MUSHROOM GNOCCI

Pan fried gnocchi, mushroom and truffle oil, tomato butter sauce, pistachio pesto and Parmesan. (V)

SOBA NOODLES

Soba noodles, tenderstem broccoli, edamame, red cabbage, chilli, spring onion & miso dressing. (VG)

FALAFEL CURRY

Falafel, coconut Thai red curry, sugar snaps, carrot, chickpeas, spinach, rice, chilli & spring onion. (VG)

STARTERS

PADRON PEPPERS

Fried padron peppers with sea salt. (V)

HUMMUS

Served with warm flatbread. (VG)

HALLOUMI SALAD

Marinated halloumi, cous cous salad, sun-dried tomato flake, red pesto & pomegranate. (V)

TOMATO BRUSCHETTA

Crumbled feta, basil & balsamic glaze. (V)

DESSERTS

LEMON TART

Fresh style lemon curd in a sweet glazed pastry case. (V)

MIXED BERRY CHEESECAKE

Fresh and fruity mixed berry cheesecake on a biscuit base, with a mixed cherry glaze. (V)

WHITE & DARK CHOCOLATE MOUSSE

Dark chocolate mousse, dark chocolate sponge, topped with white chocolate mousse & a chocolate glaze. (V)

ICE CREAM SUNDAE

Ice cream, berry compote and strawberries. (VG)

SIDES

SKINNY FRIES 4, TORTILLA CHIPS, AVO & SALSA 5, MARINATED HALLOUMI 5.

PLEASE INFORM STAFF OF ANY ALLERGIES. We cannot guarantee our food or drinks is free from nuts and other allergens. You must speak with a member of our team who will be able to advise you on our menu and take the necessary steps.

(V) - Vegetarian (VG) - Vegan