

## Two-Courses: £38pp

with unlimited prosecco, house beer, Gin Rose or Aperol Spritz

### SMALL PLATES

#### Honey + Chipotle Glazed Chicken

**Wings** (NGCI)

coated in our sticky glaze & finished with coriander, chilli, spring onions + lime

#### Baked Goats Cheese Crostini (V)(NGCI\*)

baked goats cheese on sourdough with slow roasted pears with chicory + apple salad, watercress, Roquito hot honey dressing and toasted walnuts

#### Bruschetta (V)(Vg)(NGCI\*)

pico de gallo, vegan feta, basil, rocket, gremolata dressing

#### Arancini Balls (V)

cheese and truffle risotto balls with rocket, sundried tomatoes, parmesan and basil pesto mayonnaise

#### Smoked Salmon Carpaccio & Crayfish Tails (NGCI)

roasted and candied beetroot, orange segments, Marie Rose sauce, watercress and lemon + herb dressing

### MAINS

#### Chicken Schnitzel

free-range fried egg, garlic aioli, lemon, rocket, rosemary + garlic skin-on fries

#### The House Beef Burger (NGCI\*)

two 3oz beef, cheese, our burger sauce, lettuce, tomato, gherkins, rosemary + garlic skin-on fries *add bacon +2 | swap to chunky chips +2*

#### 3 Cajun Grilled Chicken Tacos

guacamole, pickled red onions, red cabbage, coriander, chilli, spring onions, lime, chipotle mayonnaise

#### Beetroot + Feta Risotto

beetroot infused risotto with crumbled feta, roasted baby leeks, crispy sage, grated parmesan, rocket with lemon + herb dressing *add chicken breast or crayfish tails + 4*

#### Superfood Salad (V)(Vg)

harissa chickpeas, roasted sweet potato, beetroot, broccoli, tomatoes, kale, walnuts, pomegranate, cranberries + gremolata dressing *add smoked salmon, crayfish tails or chicken breast +4*

### DESSERTS

#### Biscoff Cheesecake (V)

salted caramel ice cream + Biscoff sauce

#### Homemade Croissant Bread + Butter Pudding (V)

white chocolate, cranberries + custard

#### Chocolate Profiterole Gâteau (V)

chocolate sponge base, raspberry compote, profiteroles stuffed with Chantilly, topped with white + dark chocolate truffle mousse, vanilla ice cream

#### Lemon Curd Tart (V)(Vg\*)(NGCI)

with a crispy sugar glazed top, winter berry compote and 'Rodda's' brandy clotted cream

#### Ice Cream + Sorbets (V)

*any 2 scoops of*; salted caramel, vanilla, mint chocolate, chocolate, strawberry or raspberry sorbet

(V): Vegetarian (Vg): Vegan (NGCI): Non-Gluten Containing Ingredients (\*) : Option available. All items are subject to availability. Dishes may contain nuts or nut derivatives. Fish dishes may contain small bones. Olives may contain stones. Due to the nature of our business, we cannot guarantee that food prepared on these premises is free from allergenic ingredients. A 10% discretionary service charge will be added to your bill. All above prices are inclusive of VAT. Please inform your server of any allergies or dietary requirements.

