

SET MENU

Two Courses 22, Three Courses 25
Add a large glass of wine for 7

STARTERS

Burrata, heritage tomatoes, black olive tapenade, sourdough crisps (v)
Mushrooms On Toasted Sourdough, haricot bean & rosemary purée (ve)
Miso Chicken Skewers, yakiniku BBQ sauce, miso dressing*

MAINS

Chicken Milanese, rocket & cherry tomato salad, fries
Heritage Tomato Panzanella Salad, olives, rocket, chicory, pine nuts, salsa verde (ve)
Add: Grilled Chicken Breast | Burrata (v) | King Prawns
10oz Ribeye Steak (+8.00), fries, your choice of peppercorn*, chimichurri or beef dripping sauce
King Prawn & Devon Crab Linguine, picante sauce, lemon & herb pangrattato

SIDES

Hand-Breaded Halloumi Fries, chipotle chilli jam (v) 8.5
Rosemary & Parmesan Fries, white truffle-infused oil 6.5
Cherry Tomato & Grain Salad (ve) 5

DESSERTS

Bramley Apple & Timperley Rhubarb Crumble, vanilla crème Anglaise (v)
Vegan serve available (ve)
Chocolate Fondant, salted caramel ice cream (v)
Sticky Toffee Pudding, ginger ice cream (v)

Adults need around 2000kcal a day. Allergen & dietary information available on reverse. House wines include Pinot Grigio, Pinot Blush or Cabernet Sauvignon (250ml).

Where table service is offered, a discretionary service charge of 10% may be added.

If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. Our menu descriptions do not include all ingredients or allergens. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. * = this dish contains alcohol.

