

OCCASIONS

2 COURSE 24.⁹⁹ | 3 COURSE 29.⁹⁹

STARTERS

Tomato & mozzarella bruschetta

Fresh mozzarella, marinated tomatoes, basil pesto (GFO)(VEO)

Char sui pork bites

Crispy pork belly, char sui glaze, spring onion, sesame (GFO)

Taiwanese beef noodles broth

Beef broth, rice noodles, pak choi, chilli oil

Lemon & herb calamari

Fried calamari pieces, lemon & herb dressing, homemade tartar sauce

FOR
PARTIES
OF 15 OR
MORE

MAINS

Tuscan chicken

Grain-fed chicken breast, crushed potatoes, spinach, sun-dried tomato, basil pesto (GFO)

Thai vegetable curry

Thai green sauce, broccoli, sugar snap, aubergine, steamed rice, coriander (VE)

ADD CHICKEN OR HALLOUMI + 2.⁵⁰

Slow braised beef & ale pie

Braised red cabbage, mash potato, gravy

House burger

Beef patty, American cheese, smoked bacon, pickles, burger sauce (GFO)

Fish & chips

Mushy peas, chunky chips, lemon, tartare sauce (GF)

DESSERTS

Vanilla & strawberry panna cotta

Vanilla set cream, marinated strawberries, biscuit crumble (GFO)

Dark chocolate & cherry cheesecake

Chocolate cheesecake, soaked cherries, cherry ice cream

Sticky toffee pudding

Salted caramel sauce, vanilla ice cream (V)

Ice cream selection

Berry compote, house fudge (V)

Fizz on
arrival

ADD GLASS
OF PROSECCO
FOR 6.⁴⁹ PP

An optional service charge of 10% will be added to your bill. 100% of this service charge is shared between our staff. Should you wish for this to be removed, please let a member of our team know.

(VE) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION AVAILABLE

IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.



ALLERGENS