SET MENU

Ideal for lunch & early evening dinner

Note this menu may not be available during bank holidays & special events such as the festive season, Valentine's Day & Easter. Please check with restaurant.

2 courses £20 I 3 courses £25 per person

STARTERS

Chilled courgette and cucumber soup (V)

Home cured beetroot salmon served with a green apple salad with herb cream fraiche

Baby gem, kale & chicken salad served with a Cesar dressing

DESSERTS

Lemon cheese cake with summerberry coulis

Homemade rice pudding with caramelized nuts

Choice of ice cream (Vanilla , strawberry & chocolate – any 2 scoops)

MAINS

Stir fry with portabello mushroom and pok choi served with spring onion rice

Grilled chicken thigh with dill potatoes in a sun blushed tomato sauce

Salmon poupiette served with fennel and carrot noodles

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SIDES

£4.50 each

Roquette, parmesan & balsamic dressing
Selection of market vegetables
Green beans & crisp bacon
Mixed leaf salad
Garlic bread
Fries

Selection of tea and coffee	**£4.50**
Still or sparkling water	**£4.50**

For allergen ingredient information please ask a member of staff. Please note however, that despite our best efforts, traces of allergens may be present in our dishes.
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.