

# Winter

S E T M E N U

## STARTERS

**SEASONAL SOUP OF THE DAY** With Toasted Bread (TN) (GFA) (VE)

**SZECHUAN CRISPY CALAMARI** With Garlic Aioli (TN)

**CHICKEN LIVER PÂTÉ** Served with Caramelised Onion Chutney & Toasted Bread (TN) (GFA)

**BUFFALO CAULIFLOWER WINGS** With Tzatziki (TN) (VE)

**STICKY BBQ RIBS** With Slaw & Fresh Chilli

**FALAFEL BITES** With Harissa Yogurt (GF) (VE)

## MAINS

**HOME-MADE BEEF BRISKET BURGER** 8oz Patty with Cheese & Burger Sauce, served in a Brioche Bun with Lettuce, Tomato, Gherkin & Skinny Fries (TN) (GFA)

**FILLET OF SEABASS** Crushed Potatoes, Samphire & Pickled Fennel with a Lemon, Dill & Caper Sauce (GF)

**CLASSIC CHICKEN CAESAR SALAD** Croutons, Parmesan & Crispy Bacon (TN) (GFA)

**FALAFEL BURGER** Spinach, Sun-dried Tomato & Chilli Jam (TN) (GFA) (VE)

**BUTTERNUT SQUASH RIGATONI** With Sage Butter & Parmesan (V)

**CAULIFLOWER & CHICKPEA MASALA** Served with Pitta Bread & a Lime & Coriander Yoghurt (TN) (GFA) (V)

**PORK RAGU** Served with Rigatoni & Parmesan

**PORK BELLY** Served with Shallot Purée, Mash, Cabbage & Jus (GF)

**6OZ SIRLOIN STEAK** Served with Fries, Vine Tomatoes, Watercress, Sautéed Mushrooms & Tarragon Mayo (£3 supplement) (GFA)

**POULET À LA MOUTARDE** Pan-Fried Chicken Thighs served with Mash, Vegetables & a Dijon infused White Wine Sauce (GF)

## DESSERTS

**APPLE ARCTIC ROLL** With Blackberry Gel, White Chocolate Crèmeux & Almond Tulle (N) (V)

**TART OF THE WEEK** With Vanilla Ice Cream (TN) (V)

**RICE PUDDING** With Poached Pear & Candied Walnuts (N) (GF) (VE)

**CHOCOLATE BROWNIE** With Toasted Marshmallows, Chocolate Sauce & Vanilla Ice Cream (GF) (V)

**SELECTION OF SORBETS** (GF) (VE) & **ICE CREAMS** (V) (GF)

**2 COURSES FOR £16 / 3 COURSES FOR £19**

Available Monday to Thursday throughout January & February 2022. Excludes 14th February. All dishes are prepared fresh in our kitchen, so please ask your server if you have any specific dietary requirements, or would like more information on any of our dishes.

ALLERGY ADVICE - Note that our food is prepared in an environment where nuts are present.

(N) Contains Nuts (TN) Traces of Nuts (GF) Gluten Free (GFA) Gluten Free Available (V) Vegetarian (VE) Vegan  
An optional 10% discretionary charge will be added to groups of 8+.