

AUGUST SET MENU

Two courses with a glass of Mirabeau Rose | 25.00 per person

Available Monday 5pm-9.30pm, Tuesday to Thursday 12pm-2.30pm & 5pm-9.30pm

STARTERS

Ham hock & leek terrine

Piccalilli, grilled sourdough 1073kcal

Chilled pea & lettuce soup

Baby gem, Arbequina olive oil (ve) 350kcal

Prawn cocktail

Shredded gem spring onions, cognac dressing 382kcal

MAINS

Spring green risotto

Scorched spring green, puffed potato (v) 958kcal

Roast chicken breast

Potato & smoked cheddar croquette, braised lettuce 847kcal

Sea bream

Saffron potatoes, confit fennel, gooseberry sauce vierge 487kcal

SIDES 4.95

Triple cooked chips 403kcal

French fries (v /vg) 638kcal

Kale salad, yoghurt & puffed grain salad 84kcal

Roasted carrots, sage & onion butter (v) 74kcal

Braised little gem lettuce, garlic & mustard glaze 185kcal

Soft herb & rocket salad 101kcal

DESSERTS

Yorkshire custard tart

Blackcurrant ice cream (v) 417kcal

Sticky toffee pudding

Vanilla ice cream, toffee sauce (v) 742kcal

Ice creams & sorbets (v) kcal

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. (VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements.

Adults need around 2000 kcal a day. 12.5% discretionary service charge will be added to your bill. Prices include VAT