



## LUNCH SET MENU

TWO COURSES £22 | THREE COURSES £28

Available Monday to Friday 12 noon to 4.45 pm

A FREE glass of 175ml house wine, a pint of beer, or a soft drink is included when you order three courses.

### APERITIFS £10.50

**Americano**, Campari, Rosso Vermouth, Soda | **Aperol**, Prosecco, Aperol, Soda

**Strawberry Fizz**, Bianco Vermouth, Strawberry Puree, Soda | **Campari Spritz**, Prosecco, Campari, Soda

### FOR THE TABLE

**Honey and Glazed Sausages**, Spring and Crispy Onions | **Hummus and Tzatziki**, Warm pitta bread **pb** £7.5

**Stuffed Peppers**, Chilli, and feta **gf** | **Mixed Feta and Olives**, Garlic, and herb oil **gf** £6.5

### STARTERS

**Tomato and Basil Risotto**, Dried tomatoes, Gran Moravia **vg/gf**

**Homemade Celery Soup**, Blue murder mousse and crisp tuille **vg**

### MAINS

**Maple Glazed Chicken**, Autumn salad with a beetroot, Honey, and yoghurt dressing

**Tempura Battered Fillet of Haddock**, Crushed peas, tartar sauce, skin on fries **gf**

**Miso and Soy Baked Aubergine**, Hummus, and chilli salsa **pb**

**Cottage Pie**, Roasted seasonal vegetables **gf**

### DESSERTS

**Mango, Ginger and Lime Panna Cotta**, Gingernut crumb

**Vanilla Ice Cream Sundae**, Raspberry sauce, crushed cookies, marshmallows, and Chantilly cream

### SIDES £6

**Buttered New Potatoes** | **Autumn Salad** |

**Skin on Fries** | **Roasted Vegetables** | **Garlic Greens**

### TEA OR COFFEE FROM £3.5

All prices are inclusive of VAT.

A discretionary 12.5% service charge will be applied to your bill.

(vg) - vegetarian (pb) - plant based (gf) - non-gluten containing ingredients (df) - dairy free.

For more information on allergens, calories, or dietary requirements, please speak to one of the team. The recommended daily calorie intake is 2,000 calories a day for women and 2500 for men.