

## 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** £7

### STARTERS

**Lightly Spiced Sweet Potato and Coconut Soup**, Roasted Sunflower seed **pb**

**Smoked Salmon Mousse**, Picked cucumber, and Caviar **gf**

**Butternut Terrine**, Feta, tomato, Honey, and pumpkin seeds **vg/gf**

### MAINS

**Fillet of Pork**, Fondant potato, greens, and sage gravy

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

**Leek and Chickpea Cottage pie flavoured with Garlic and Thyme**, Rosary vegetables **pb**

### DESSERTS

**Mango Panna Cotta**, Ginger biscuit

**Cheesecake of The Day**, Chocolate sauce, and roasted white chocolate

**Chocolate Ice Cream Sundae**, Caramel sauce, Chocolate biscuits, and Chantilly cream

### SIDES £6.5

**Buttered New Potatoes | Winter Salad**

**Skin on Fries | Roasted Vegetables**

### 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.