

LUNCH SET MENU

TWO COURSES £22 | THREE COURSES £28

Includes a glass of 175ml house wine, pint of beer, or soft drink

Nibbles for two for £6

HONEY AND SESAME GLAZED SAUSAGES Spring and crispy onions STUFFED PEPPERS (v/gf) HUMMUS AND TZATZIKI Warm pitta bread (pb) MIXED FETA AND OLIVES Chilli, garlic, herb oil (v/gf)

Starters

WILD MUSHROOM SOUP turtle bean fritter, truffled cream (vg/gf) AVOCADO hummus and spicy chickpea salad (gf/pb)

Mains

BREAST OF CHICKEN Creamed potatoes, maple roasted carrots, gravy (gf) OAT CRUSHED HADDOCK Shellfish and mussel risotto GARLIC ROAST BUTTERNUT Spinach, coconut purée, Basmati rice, granola (pb) HOMEMADE MEATBALLS Linguine, Mediterranean vegetables, tomato sauce

Desserts

COCONUT AND CHIA PUDDING Pineapple compote (gf/pb) ICE CREAM AND SORBET Honeycomb crumbs and chocolate sauce

Sides for £6

BUTTERED NEW POTATOES VICTORIA'S MIXED SALAD SKIN ON FRIES MIXED SEASONAL VEGETABLES Chive aioli, crispy onions CREAMED POTATOES

INVISIBLE FRIES £3.00



0% fat, 100% charity fries.

All the money will be donated to our nominated charities: LINC Blood Cancer Charity and Cheltenham Gloucester Hospitals Charity.