



# Summer Set Menu

Served Monday to Saturday 12.00–14.30 & 17.30–18.15  
We kindly ask for evening tables to be vacated after 1.5 hours

## Starters

- Homemade soup of the day with fresh bread (V) (GFA)
- Pulled pork shoulder terrine, trio of plums and warm ciabatta (GFA)
- Thai salmon fishcakes with sweet chilli sauce and red cabbage slaw
- Halloumi fries with Greek salad and tzatziki dressing (V) (GFA)

## Mains

- Fish and chips – Fresh fish cooked in our beer batter, hand cut chips, minted pea puree, tartare sauce (GFA)
- Homemade 8oz beef burger, cheddar cheese, bacon bits, relish, lettuce and tomato in a toasted brioche bun, served with red cabbage slaw and a choice of hand cut chips or skinny fries (GFA)
- Warm salad of beef brisket, sea salt new potatoes, broad beans, peas, crisp baby gem lettuce and sticky chorizo with a honey and smoked paprika dressing (GFA)
- Garlic and cumin roasted aubergine, vegetable tagine, pomegranate cous cous, mint yoghurt and toasted almonds (V) (GFA) (VGA)
- Caribbean style chargrilled Jerk chicken skewer, spicy potato wedges, sautéed vegetables and pineapple salsa (GFA)

## Sides

- Skinny fries – Hand cut chips – Buttered mash – Side salad – Seasonal greens
- Chargrilled asparagus with black pepper and sea salt – Spicy potato wedges

**£3.50 each**

## Desserts

- Warm plum and custard sponge cake with cinnamon cream and honey pastry twist
- Lemon posset with brown sugar meringue, tuille shards and raspberry sorbet (GFA)
- Warm chocolate brownie, chocolate sauce and vanilla ice cream (GFA)
- Selection of Rossa ice creams and sorbets (GFA)

**2 Courses £15.50    3 Courses £20.00**

(V) – Vegetarian    (VGA) Vegan Adaptable    (GFA) – Gluten Free Adaptable

*Some of our fish dishes may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering.*