



Set Menu

(Served Monday – Saturday lunchtime
Monday – Friday 5:30pm-6:30pm)

Starters

Soup of the day with crusty bread (GFA V VG)

Salmon and prawn fishcake, citrus marinated avocado, Marie Rose sauce

Chicken liver parfait, toasted ciabatta, red onion jam (GFA)

Mains

Fish and chips – Fresh battered haddock, hand cut chips, pea puree, lemon wedge and tartar sauce (GFA)

Lentil and aubergine moussaka rolls topped with feta cheese bechamel, potato terrine, Greek salad with reduced balsamic (V GFA VGA)

Plant based burger - A lightly spiced mix of broad beans, peas and spinach in breadcrumb, lettuce, tomato, siracha mayonnaise in seeded brioche bun, served with fries and coleslaw (VG GFA VGA)

Beetroot cured salmon, crispy tofu, charred and pickled shallots, roasted beetroot, toasted seeds and nuts, horseradish dressing (GFA)

4oz beef burger topped with Monterey Jack cheese, bacon, BBQ sauce, lettuce, tomato in seeded brioche bun, served with fries and coleslaw (GFA)

Desserts

Warm chocolate brownie, chocolate sauce, vanilla ice cream (V GFA)

Biscoff cheesecake with whipped cream and biscoff sauce (V)

Selection of Rossa ice creams and sorbets (V GFA)

Meringue shards, raspberry sorbet, fresh berries, whipped cream, raspberry coulis and mint (V GF)

2 Courses - £15

3 Courses - £19

Please make us aware of any dietary requirements or allergies prior to ordering.
GFA – Gluten free adaptable V – Vegetarian VG – Vegan VGA – Vegan adaptable

All prices include VAT at the current rate. Some of our fish may contain small bones. All our food is prepared in a kitchen that contains nuts, gluten and other allergens. Our menu descriptions do not include all ingredients. Please inform a member of staff if you have an allergy before ordering.