

starters

Tomato & blood orange soup
with herb oil (VG, NGI*)

Goats cheese & beetroot tart
baby radish & pea shoot salad, balsamic glaze (V, NGI*)

Chicken & spinach terrine
toasted ciabatta, apricot jam (NGI*)

mains

Garlic grilled chicken
roasted new potatoes, asparagus, white wine & parsley sauce (NGI, DF*)

Herb crusted seabass fillet
lemon crushed new potatoes, samphire, salsa verde (NGI*, DF*)

Couscous stuffed bell pepper
roasted Mediterranean vegetable ragu (VG, NGI*)

desserts

Cherry & dark chocolate torte
cherry sorbet, berry compote (VG)

Mint chocolate cheesecake
chocolate soil, black vanilla bean ice cream (V, NGI*)

Sticky toffee pudding
orange caramel sauce, honey & stem ginger ice cream (V)

V - vegetarian, VG - vegan, VG* - dish can be adapted to contain vegan ingredients, DF* - dish can be adapted to contain non-dairy ingredients

NGI - non-gluten containing ingredients, NGI* - dish can be adapted to contain NGI ingredients

Please note: We follow good hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products, there is a small possibility that trace allergens may be found in any item.

We advise you to speak to a member of staff if you have any food allergies or intolerances. Ingredients containing allergens which are deep fried in our kitchens will use the same fryers as ingredients which do not contain allergens. There may be a risk of cross-contamination.