

1 main meal - £18.95 | 2-course meal - £29.95 | 3-course meal - £34.95

## **STARTERS**

- Burrata Salad with Grilled Peaches
   Add Serrano Ham £2.50
- GF Beetroot Cured Salmon, Pickled Beetroot, Goat's Cheese and Horseradish

  Salt and Pepper Calamari with Smashed Avocado, Garlic Emulsion and Asian Dressing
  - GF Whipped Feta, Spicy Chickpeas, Pickled Butternut and Pumpkin Seeds
    - GF Smoked Duck with Crisp Apple and Fennel Salad

## MAIN ROASTS

All our roasts are served with roast potatoes, cauliflower cheese, seasonal vegetables, Yorkshire pudding and gravy.

- GF Chef's Choice: Roast of the Day
  - GF Slow Braised Beef Brisket
- **VE** Butternut and Lentil Wellington
- VE GF Homemade Nut Roast with Three Bean Ragout and Grilled Aubergine

## **DESSERTS**

- GF Amarula or Bailey's Affogato
- GFO Camembert Cheese with Figs and Walnuts
- VE Vegan Treacle with Vanilla Ice Cream and Praline

Chocolate Mousse with Whiskey, Coffee Liqueur and Vanilla Ice Cream

Please inform our team of any allergies.







