



3 COURSE DINNER FOR 2 *with a bottle of Champagne*

Sunday - Thursday From 5pm-8pm

STARTERS

Spiced pumpkin soup

Sourdough cruotes

Classic prawn cocktail

Sauce marie rose

Pulled crisp duck salad

Pickled red cabbage, apple, mixed leaves



MAIN COURSES

Pan roasted thyme & garlic chicken

Sautéed greens, lardons, red wine sauce

Panfried hake

Creamed cabbage, fried curly kale

Sauteed mushroom linguine

Mushrooms, truffle oil, parmesan shavings



SIDES

Vanilla rice pudding

Warm spiced pineapple

Apple crumble

vanilla ice cream

Selection of ice creams and sorbets

2 scoops

Selection of cheeses, chutney and savoury crackers

£3.00 supplement



Please advise our waiters if you have any allergies or require information on ingredients used in our dishes
All of the above prices are inclusive of VAT. A discretionary 12.5% service charge is added to your bill