



## FOR THE TABLE

Mixed bar nuts v 376kcal	3.75	Chilli corn v 326kcal	4.50
Mixed olives v 233kcal	4.75	Smoked almonds v 574kcal	4.95

## SET MENU £47.50 PER PERSON

### STARTERS

- Smoked salmon, wasabi crème fraiche and crispy capers 409kcal  
Parma ham, burrata, melon and honey & chilli 364kcal  
Vine tomato, basil bruschetta, vegan feta and black olive tapenade **VE** 548kcal

### MAINS

- Grilled pave steak, chips and choice of sauce 504kcal  
*Peppercorn* 136kcal *or chimichurri sauce* 130kcal  
Roast cod loin, new potatoes, braised peppers and black olive tapenade 539kcal  
Roasted aubergine and artichoke paella, coriander yogurt **VE** 840kcal  
Wild mushroom chicken chasseur, caramelised onion mash 798kcal

### ADD SIDES

Chips or fries v 318/275kcal	4.95	Mixed salad v 270kcal	4.50
Green beans and shallots v 101kcal	4.75	Mash v 440kcal	4.75
Roasted carrots v. 238kcal	4.65	Broccoli and chilli v 139kcal	4.50

### DESSERTS

- Chocolate brownie, hot chocolate sauce, vanilla ice cream v 630kcal  
Lemon tart, raspberry coulis and coconut ice cream v 472kcal  
Berry crumble with coconut ice cream. **VE** 1041kcal  
**British cheese plate** ~ Stilton v, Somerset Brie v, vintage Cheddar, grapes, membrillo, biscuits 510kcal

V VEGETARIAN / VE VEGAN

Please ask a member of the team should you require any allergen information on any of our dishes. All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Adults need around 2000 kcal a day.