



Friday 12th July – Prix Fixe Menu

3 Courses- £32

2 Courses - £26

**A 10% service charge will be added*

Appetisers-

STEAK CROSTINI

With horseradish sauce & caramelised onions.

CHILLI GARLIC PRAWNS

With pan fried strips of courgette & chilli jam

TOFU SATAY SKEWERS (VG)

Topped with toasted sesame seeds & a peanut sauce

Mains –

POSH FISH & CHIPS

Beer battered cod served with chunky chips, mushy peas, seasonal salad & tartare sauce.

STICKY MISO GLAZED AUBERGINE (VG)

With tenderstem broccoli & a mixed grain salad

BAKED WHOLE PLAICE

With lemon & parsley butter, roasted cherry tomatoes, crushed new potatoes & seasonal vegetables.

Desserts –

TART AU CITRON

Served with vanilla ice cream

2 SCOOPS OF ICE CREAM/SORBET (VG OPTIONS AVAILABLE)

Choice of flavours & sorbets, served in a waffle cup or cone

CHEESEBOARD

Selection of cheeses served with pickles, fruit, chutney, bread & olive oil & balsamic.

TEAS & COFFEE (*additional charge or supplemented as a dessert)

**Please inform our team of any allergies at the table. Gluten Free options are available, kindly ask our team **

APÉRTIF COCKTAILS

SALTED CARAMEL
ESPRESSO MARTINI £9.95

KIR ROYALE £6.95

APEROL SPRITZ £7



Saturday 13th July – Prix Fixe Menu

3 Courses- £32

2 Courses - £26

**A 10% service charge will be added*

Appetisers-

STICKY HONEY BOURBON GLAZED CHICKEN WINGS

With a ranch dip & celery sticks

SMOKED SALMON BRUSCHETTA

With a spread of lemon garlic soft cheese & a currant & red onion pickle

CAULIFLOWER FRITTERS (VG)

Served with salsa verde & a chilli vegan mayo dip

Mains –

PESTO CRUSTED SALMON FILLET

Served with fine green beans & crushed new potatoes.

SWEET POTATO, SPINACH & RED LENTIL DAHL (VG)

Served with a coriander naan – optional can be topped with 2 baked eggs +£2 supplement

8oz SIRLOIN STEAK

With rosemary salt fries, seasonal salad & a bearnaise sauce.

Desserts –

TART AU CITRON

Served with vanilla ice cream

2 SCOOPS OF ICE CREAM/SORBET (VG OPTIONS AVAILABLE)

Choice of flavours & sorbets, served in a waffle cup or cone

CHEESEBOARD

Selection of cheeses served with pickles, fruit, chutney, bread & olive oil & balsamic.

TEAS & COFFEE (*additional charge or supplemented as a dessert)

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