

LUNCH SET MENU

STARTERS

SOUP OF THE DAY

mini onion seed loaf and Netherend butter (v) (vgo) (gfo)

BUFFALO CHICKEN BITES

apple slaw, hot sauce and pickles

SALT & PEPPER SQUID

fried peppers, spring onion and lemon aioli

LOUISIANA RIBS

crispy corn and BBQ sauce

CRISPY HALLOUMI

sriracha sauce, coriander and chilli (v) (gfo)

MAIN COURSES

STEAK FRITES

6oz rump steak, masala fries, Béarnaise sauce and watercress (gfo)

FISH & CHIPS

battered haddock, hand-cut chips, mushy peas and tartare sauce (gfo)

MUSHROOM & SPINACH TAGLIATELLE

garlic and Gran Moravia cream (v) (vgo)

CHICKEN SATAY SKEWER

steamed basmati rice, pak choi and cucumber raita (gfo)

SPICED PORK MEATBALLS

tomato, garlic and basil sauce, Gran Moravia and gnocchi

SALMON FISHCAKE

white wine and parsley cream, soft poached egg and watercress salad

DESSERTS

BAKEWELL SLICE

cherry compote, toasted almonds and vanilla ice cream (v) (gfo)

ETON MESS SUNDAE

strawberries, crushed meringue, raspberry ripple ice cream, Chantilly cream (v) (gfo)

STICKY TOFFEE PUDDING

caramel sauce and honeycomb ice cream (v) (vgo) (gfo)

LEMON POSSET

blueberry compote and almond biscotti (v)

BELGIAN WAFFLE

caramelised banana, peanut butter caramel and vanilla ice cream (v)

(v) vegetarian (vg) vegan (vgo) vegan option available (gfo) gluten-free option available

Please note that some dishes may contain traces of nuts. All of our food is freshly prepared in a kitchen where nuts, gluten and other allergens are present. Please let us know if you have a special dietary requirement and we will endeavor to cater to your needs.