

SET MENU

Two Courses 21.00, Three Courses 24.00

Add a large glass of wine for 7.00

STARTERS

Crispy Fried Mozzarella, caponata, tomatoes, olives* (v) (546kcal)

Miso Chicken Skewers, yakiniku bbq sauce, miso dressing* (457kcal)

Crispy Cauliflower Florets, gochujang mayo* (ve) (577kcal)

MAINS

Chicken Schnitzel, rocket & cherry tomato salad, fries (1116kcal)

British Outdoor-Bred Pork Sausage & Mash, crispy spiced onions, red wine sauce (1193kcal) *Vegetarian serve available (v) (704kcal)*

Spiced Falafel Burger, applewood smoked vegan slice, crispy spiced onions, pickles, pico de gallo salsa, chipotle chilli jam, fries, house sauce (ve) (1285kcal)

8oz Sirloin Steak (+6.00), chips, watercress, your choice of peppercorn* (993kcal), chimichurri (1191kcal) or beef dripping & thyme sauce (1034kcal)

SIDES

Hand-Breaded Halloumi Fries, chipotle chilli jam (v) (774kcal) 7.5

Rosemary & Parmesan Fries, white truffle-infused oil (502kcal) 6

Cherry Tomato & Grain Salad (ve) (166kcal) 5

DESSERTS

25p from each dessert sold will be donated to Social Bite

Apple, Plum & Damson Crumble, vanilla crème Anglaise (v) (626kcal) *Vegan serve available (ve) (784kcal)*

Triple Chocolate Brownie, salted caramel sauce, honeycomb ice cream (v) (596kcal)

Sticky Toffee Pudding, ginger ice cream (v) (880kcal)

Adults need around 2000 kcal a day. Allergen & dietary information available on main menus. House wines include Pinot Grigio, Pinot Blush or Cabernet Sauvignon (250ml).