

2 Courses £30 3 Courses £38

Starter

Confit Duck Leg, Carrot Puree, Soy Honey Dressing, CousCous, Roasted Peanuts

Salt Cod, Cheddar and Potato Croquettes, Romesco Sauce and Tzatziki

Roast Beetroot, Feta, Lentils, Pomegranate and Honey Dressed Salad

Fried Cauliflower, Parmesan Crumble, Mixed Roasted Nuts, Curry Oil

Mains

*Pan Roasted Chicken Breast, Garlic Tarka Dhal, Green Beans, Mixed Seeds,
Mushrooms and Golden Sultanas*

*Potato and Cheese Dumplings, Herb Dressing, Aubergine, Goats Cheese and Roast
Vegetables*

*Steamed Cod Loin, Sesame, Potato Gnocchi, Creamy Leek Sauce, Celeriac
Remoulade and Apple Salsa*

*Slow Roasted Pork Belly, Pork Dumplings, Butternut Squash, Kale and Pumpkin
Seeds*

Desserts

Vanilla Creme Brulee, Raspberry Ice Cream, Nut Brittle and Biscotti

*Rich Chocolate Mousse, White Chocolate Crumble, Mixed Berries and Creme
Fraiche Ice Cream*

Warm Apple and Treacle Tart with Vanilla Ice Cream

All dishes are prepared in a non allergy free kitchen, if you have any dietary requirements please tell your waiter

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