
STARTER

Onion Tart, Baby Salad, Balsamic Glaze

Butternut Squash and Coconut Soup **(GF/VG)**

MAINS

Pan Fried Salmon Pea Puree, Mussel and Lemon Veloute & Bubble & Squeak.

Char Grilled Gammon, Chips, Grilled Tomato and Mushroom, Grilled Pineapple **(GF)**

Spinach and Ricotta Cannelloni, Salad, Garlic Bread

DESSERT

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Poached Pear, Vanilla Ice Cream, Chocolate Sauce **(GF)**

2 course £15

3 course £18

MENU SUBJECT TO CHANGE AND AVAILABILITY

Please let us know if you have any dietary requirements or allergens before you order

experience the art of
contemporary cuisine