



LUNCH SET MENU

SERVED 12PM TILL 2PM MONDAY TO SATURDAY

2 Courses £14.95, 3 courses £17.95

NIBBLES

Ciabatta bread basket & butter	£3.95
Marinated olives	£3.95
Balsamic oil	£1.00

STARTERS

Soup de jour. Baked ciabatta (v, gf soup not ciabatta, nf)
Portobello mushroom. Chopped tomatoes, peppers, onions. Garnish (gf, v, ve, df, nf)
Chicken skewers. Tamarind dressing. Garnish (df, nf, gf)
Tempura fish. Sweet chilli salsa. Garnish (df, nf)
Crunchy tender stem broccoli. Tamarind dressing. Garlic crisps (gf, v, ve, df, nf)

MAINS

Marinated chicken breast. Truffle mushroom sauce (gf, nf)
Pan seared seabream. Charcoal vegetables. Tomato concasse (gf, v, nf)
Chicken risotto. Creamy carnaroli rice. Parmesan (gf, nf)
Mushroom risotto. Creamy carnaroli rice. Parmesan (gf, nf)
Seafood linguini. Tiger Prawns. White Fish. Datterini tomato sauce (df, nf)
Smoked Tofu. Seasonal vegetables. Tomato concasse (gf, v, ve, df, nf)

SIDES

Fries (gf) £3.95
Sweet potato fries (gf) £4.50
Parmesan & truffle fries (gf,v) £4.95
Truffle mash (v, gf, nf) £4.95
House salad £3.95
House vegetables £4.00
Grilled vegetables £4.95
Buttered new potatoes £4.50
Sauteed mushrooms £4.95

DESSERTS

Cheesecake. Vanilla icecream
Lemon panna cotta tart. Fruit compote
Warm pecan pie. Vanilla icecream
Chocolate raspberry tart. Fruit compote (ve, v, df, gf, nf)
Cheese selection served with biscuits, chutney & fruits (£5 supplement) (v,nf)
Icecream & sorbet with wafer (3 scoops)
Icecream – coconut, mint choc chip, salted caramel, vanilla, pistachio (v,gf)
Sorbet – Passion fruit, Lemon, Raspberry (v,ve,gf,df,nf)

Please inform your server of any dietary requirements

VE- vegan / V- Vegetarian / GF-Gluten Free / DF-dairy free / NF-Nut free