SET MENU



3 COURSES £38.50/ 2 coursses £29.50

STARTERS /TAPAS

- Mushroom croquetas, aioli
- Seared scallops, romesco sauce
- Cecina de leon, celeriac & apple slaw, mojo verde
- Stilton, pear & walnut salad

MAINS

- Roast chicken breast, girroles, tarragon & mash
- 32 day aged Hereford sirloin, triple cooked chips, watercress, bearnaise (£6 supplement)
- Hake fillet, mash, spinach, egg, prawn & parsley sauce
- Fried goats cheese, quinoa, piquillo peppers, broccoli, rocket & hazelnuts, (v)

DESSERT

- Sticky toffee pudding, clotted cream
- Warm chocolate brownie, chocolate sauce & vanilla ice cream
- Seasonal fruit pavlova

v = vegeterian ve = vegan

Our dishes may contain allergens please ask a member of our team for details.