

Set MENU

2 COURSE - 15.95 -
ADD DESSERT 3.50

AVAILABLE MONDAY - THURSDAY
11.30AM - 11:00PM
FRIDAY 11.30AM - 6:00PM
EXCLUDING BANK HOLIDAYS

LUNCH SPECIAL - 12.50 -
A DRINK + ANY MAIN COURSE*

*SOFT DRINK, BEER, A GLASS OF HOUSE WINE
AND A MAIN COURSE FROM SET MENU

AVAILABLE MONDAY - FRIDAY
11.30AM - 3:00PM
EXCLUDING BANK HOLIDAYS

STARTERS

SEASONAL SOUP

Seasonal homemade soup served with warm sourdough bread

ROQUEFORT AND CHICORY SALAD

Granny Smith green apple, Combalou caves aged Roquefort cheese, roasted nuts, celery, chives, pomegranate seeds and pear infused Melange dressing G
Vegan option (no cheese)

MUSSELS

Mussels cooked in white wine with garlic, shallots, cream and fresh parsley G

BUTTERNUT SQUASH AND BRIE CHEESE ARANCINI BALLS

Filled with butternut squash and brie cheese. Served with homemade spicy mayo and rocket salad, drizzled with truffle oil V

DUCK RILLETES

Served with mixed leaf salad, shallots, cornichons and toasted sourdough bread G

MAINS

DAILY BURGER

Please ask a member of staff

SEA BREAM RATATOUILLE

Pan-fried sea bream fillet served with ratatouille of bell peppers, black olives, courgettes, onions and tomatoes

DUCK CONFIT

Duck leg confit served with Savoy cabbage, lardons and veal jus G

BUTTERNUT SQUASH RISOTTO

Roasted butternut squash, spinach, garlic, finished with fresh chilli and pine nuts V,G

SUPER HEALTHY GREENS

Quinoa, cooked spinach, broccoli, cauliflower, avocado, mixed nuts, chia and pomegranate seeds *Vegan*. G

SIRLOIN STEAK 7oz (2.85 supplement)

Chargrilled to your taste, served with French fries and garlic butter

DESSERTS

WILD BERRY CRÈME BRULEE

Homemade, rich vanilla custard with blueberries and raspberries. A crisp, caramelised top V,G

DESSERT OF THE DAY

Please ask a member of staff

CHOCOLATE MOUSSE

Homemade, dark chocolate mousse V,G

V - vegetarian; G - gluten free option available

If you have any allergies or dietary requirements please ask member of staff

Optional 12.5% service charge will be added on the bills over £25

WEEKDAY SPECIAL

FREE COFFEE WITH ANY BRUNCH DISH

AVAILABLE MONDAY - FRIDAY
11.30AM - 3:00PM



BRUNCH

SUPER SKINNY VEGAN TOAST 7.95

Sourdough bread topped with avocado, and a mix of spinach, nuts, chia seeds and quinoa.V, G

FULL ON BREAKFAST 12.95

2 free range fried eggs, bacon, Tuscan sausage, poached cherry tomatoes, fried chestnut mushrooms, halloumi cheese, baked beans, sourdough bread toast, butter.
A pot of natural yoghurt with fresh berries G

SUNNY VEGGIE BREAKFAST 12.75

2 free range fried eggs, poached cherry tomatoes, mixed salad, halloumi cheese, avocado, roasted peppers. Served with sourdough bread toast and herbed goat's curd cheese.
A pot of natural yoghurt with fresh berries V, G