



# SET MENU

## STARTER

40

Tempura prawns served with sweet chilli sauce & a mixed pepper salad (df)

Vegetarian pastry baskets filled with a tomato & pepper cream cheese mousse served with pea purée (v)

Beetroot & mango salad served with pomegranate seeds & a sun-dried tomato dressing (ve)(gf)

## MAIN

Pan-fried honey & garlic chicken served with mixed vegetable rice & a mango & chilli sauce (df)(gf)

Pan-fried seabass fillets marinated with paprika served with crab coleslaw, pickled radish & shallots (gf)

Lamb rump served with dauphinoise potato, caramelised carrots, with a red wine jus (gf)

Cauliflower steak served with fried courgette, guacamole, smoked paprika & BBQ soy sauce (ve)(gf)

## DESSERT

Mango/passionfruit & Raspberry sorbet served with fresh fruits (ve)

Mango cheesecake served with mango coulis \*(v)

Tiramisu served with chocolate sauce \*(v)

Side Orders- Steak Fries(ve)(gf)4.50 Olives(df)(gf) 5.75  
Mixed salad(ve)(gf) 5.75 Seasonal vegetables(ve)(gf)6.50

(gf) Gluten free, (df) Dairy free, (ve) Vegan dishes, (v) Vegetarian dishes, (n) May contain nuts.  
(\*)Homemade Desserts.

If you have any dietary requirements, please inform a member of staff

