Set Menu

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Starters

Tempura Prawns
Served with sweet chilli sauce and a mixed pepper salad (gf)

Vegetarian Pastry Baskets
Filled with a tomato & pepper cream cheese mousse served with pea purée (v)

Roasted Beetroot Carpaccio
Served with smoked tofu, rocket & walnuts (ve)

Mains

Pan-fried Sea Bass Fillet
Served with sweet potato mash & a coconut & crab sauce (gf)

Slow Cooked Beef Stew
With mixed vegetables served on a bed of rosemary mash (gf)

Pan-fried Honey & Garlic Chicken
Served with mixed vegetable rice & a chilli mango sauce (df)(gf)

Beetroot Infused Cauliflower Steak
Served with avocado mousse, rosemary mash, vegetable salsa & a chilli chutney (ve)(gf)

Desserts

Sticky Toffee Pudding
Served with toffee sauce & vanilla ice cream (v)

Mango Cheesecake
Topped with mango coulis (v)

Raspberry & Mango/Passionfruit Sorbet
Topped with fresh berries (ve)(gf)

Side orders - Thick cut fries (ve)(gf) 4.50, Olives (ve)(gf) 5.75, Mixed salad (ve)(gf) 5.75, Roasted Veg (ve)(gf)6.50

(gf) Gluten free, (df) Dairy free, (ve) Vegan, (v) Vegetarian
A discretionary 12.5% service charge will be added to all bills. If you have any dietary requirements please inform a member of staff.
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