



## SET MENU

LUNCH 2-COURSES 25 LUNCH 3-COURSES 29

EVENING 2-COURSES 27 **From 5 p.m.** EVENING 3-COURSES 32

**Not Available Saturday Evening**

Includes a glass (175ml) of La Bastille Blanc or Moulin des Vignes Rouge

### STARTERS

Heritage Tomato Tart with Ricotta, Mascarpone & Basil Dressing

Smoked Salmon & Leek Risotto

Fresh Soup of the Day (V)

Meatballs with Harissa, Tomato & Parmesan

Mediterranean Vegetable Salad with Feta Cheese & Red Wine Vinaigrette

Arancini Balls with Spicy Tomato Sauce & Salad (Vegan) (S)

### MAIN COURSES

New Season Lamb Kebab with Mixed Peppers, Apricot & Yoghurt Mint Sauce

Smoked Haddock with Poached Egg, Spinach & Grain Mustard Hollandaise Sauce

Fillet of Fresh Plaice with Pesto & Crumb Crust, Saute Potatoes, Tomato, Onion & Rocket Salad (N)

Duck Leg Confit with Lentils, Honey, Five Spice & Sesame Sauce (N)

Strips of Corn-fed Chicken with Mixed Peppers, Mushroom, Spinach & Basil Cream Sauce

**(All the above served with Vegetables & Potatoes)**

Vegan Moussaka, Aubergine, Potato, Chickpeas, Lentils, Homemade Tomato Sauce & Salad

Mixed Bean & Pulse Cassoulet (Vegan)

Seitan Milanese, Vegan Meat Substitute with Vegan Pasta & Homemade Tomato Sauce

Selection of Fresh Vegetables (Vegan)

**For extra vegan options**

**PLEASE CHOOSE FROM OUR MAIN MENU ANY OF OUR VEGAN OR VEGETARIAN DISHES**

### SELECTION OF HOMEMADE DESSERTS

Lemon & Poppy Seed Cake with Strawberry Cheesecake Cremeux

Chocolate & Cherry Pots (GF)

Passion Fruit Jelly Panna Cotta

Praline Choux Ring with Honeycomb Ice Cream (N)

Honey & Thyme Baked Apricots with Amaretto Yoghurt & Pistachio Wafer

Fresh Fruit Salad (GF) (DF)

Crème Brulee (GF)

**Cheeseboard 4.5 Supplement**

**(S) = Spicy (N) = Nuts (V) = Vegetarian (GF) = Gluten Free (DF) = Dairy Free**

A Discretionary 10% Service Charge will be added to your Bill

**ALLERGENS - IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE LET YOUR SERVER KNOW**

All our dishes are prepared in our kitchen where **celery**, **cereals containing gluten** (such as barley and oats), **crustaceans** (such as prawns, crabs and lobsters), **eggs**, **fish**, **lupin**, **milk**, **molluscs** (such as mussels and oysters), **mustard**, **peanuts**, **sesame**, **soybeans**, **sulphur dioxide and sulphites** (if they are at a concentration of more than ten parts per million) and **tree nuts** (such as almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios and macadamia nuts) are commonly used, so we cannot guarantee our dishes will be free of traces of these products.