



## 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

Meatballs with Buffalo Mozzarella in Tomato & Pesto Sauce (N)  
Smoked Mackerel & Potato Caesar Salad  
Fresh Soup of the Day (V)  
Nduja with Prawns, Orzo & Courgette Pasta (S)  
Charred Tomato & Artichoke Ricotta & Basil Salad

### MAIN COURSES

Roast Rib of Beef with Yorkshire Pudding, Roast Potatoes & Sunday Roast Vegetables  
**(Sunday Lunch only)**

Duo of Lamb & Chicken Kebab on Rice Pilaf with Tzatziki  
Fresh Sea Trout with Beetroot & Dill Pesto  
**(Please ask for alternative choices of fish dishes)**  
Citrus Turkey Schnitzel with Mango Salsa

Satay Free-range Pork with Coconut Milk, Peanut Butter & Spring Onions (N)  
Duck Confit with Smoked Bacon, Diced Vegetables & Lentil Honey 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)

Roast Rib of Beef with Yorkshire Pudding, Roast Potatoes & Sunday Roast Vegetables **(Sunday Lunch only)**  
**For extra vegan options**

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

### SELECTION OF HOMEMADE DESSERTS

Honey Grilled Tropical Fruit Kebabs with Blood Orange Sorbet (GF) (DF) **Vegan**  
Baked Marbled Chocolate Mousse Cheesecake with Salted Caramel Ice Cream  
Mango & Passionfruit Eton Mess (GF)  
Vanilla Panna Cotta with Compote of Summer Berries  
Fresh Fruit Salad (GF) (DF)  
Crème Brulee (GF)  
Selection of Ice Creams & Sorbets

### 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.