



SET MENU

LUNCH 2-COURSES 26 LUNCH 3-COURSES 30
EVENING 2-COURSES 28 From 5 p.m. EVENING 3-COURSES 33

Not Available Saturday Evening

Includes a glass (125ml) of La Bastille Blanc or Moulin des Vignes Rouge

STARTERS

- Goats Cheese Balls with Beetroot, Apple & Walnut Salad (N)
Antipasti
(Parma Ham, Bresaola, Artichoke, Hummus, Olives & Sundried Tomatoes)
- Fresh Homemade Soup of the Day (GF)
- Thai Fish Cakes served with Homemade Chilli Jam
- Chicken Liver on Toast with Sweet Peppers, Black Olives & Toasted Pine Nuts (N)
- Arancini Balls with Spicy Tomato Sauce & Salad (Vegan) (S)

MAIN COURSES

- Breast of Chicken with Chorizo, Red Peppers, Tomato Sauce & Mashed Potatoes
- Strips of Calves Liver with Bacon, Shallots, Mushrooms, Red Wine Jus & Pilau Rice
- Grilled Lamb Kebab with Pitta Bread, Tzatziki & Mixed Salad Leaves
- Pan-fried Fresh Hake with Salsa Verde & Sauté Potatoes
- Smoked Haddock with Poached Egg, Spinach, Mustard Hollandaise Sauce & Mashed 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

- Mango & Papaya Tart with Passion Fruit Sorbet
- Chocolate Brownie
- Lemon & Pistachio Bakewell Bar with Raspberry Sorbet (GF)
- Grilled Honey Figs with Rum & Raisin Ice Cream (GF)
- 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.