

Seasonal Set Menu

2 Courses - £21.95 · 3 Courses - £26.95

Available Monday to Saturday

Our set priced menu is a celebration of seasonal ingredients and local produce.

Choose from a tempting selection of small plates, large plates and desserts.

All crafted with care by our talented kitchen team.

Small plates

Pulled pork & smoked Applewood cheddar bruschetta, tomato jam, rocket salad and sweet drop peppers (GFa)

Spiced cauliflower pakoras, kiwi & maple whipped tofu, grilled spring onions and pickled vegetables (GF)(VE)

Pistachio chimichurri prawns, grilled asparagus, garden peas & spinach velouté (GF)

Seasonal soup of the day, served with warm bread and butter (GFa) (VEa)

Large plates

Indian-spiced curry served with steamed jasmine rice, fresh coriander and pickled vegetables (GF)(VE)

Served with a choice of:

Spiced onion bhaji (GF)(VE) | Buttermilk chicken and halloumi (GF)

Chicken Milanese, mozzarella, roasted tomato sauce, Parmentier potatoes (GF)

Bakewell bangers, creamy mashed potato, spring onions, crispy pancetta, gravy (GF)

Spiced mixed bean cassalette with chickpea & soy falafels, grilled tenderstem broccoli and rocket salad (GF) (VE)

Desserts

Chocolate brownie, raspberry & lime mousse, white chocolate & raspberry ice cream (GF) (V)

Strawberry & white chocolate Eton mess, vanilla Chantilly cream, lemon drizzle ice cream (GF)(V)

Apple pineapple & almond crumble, served with vegan vanilla ice cream (GF)(VE)

If you have an allergy or intolerance, please speak to a team member before you order food or drink.

(V) Dishes are suitable for a vegetarian diet.

(VE) Dishes are suitable for a plant-based diet.

(VEa) Dishes can be adapted to suit a plant-based diet.

(GF) Relates to food that has no gluten-containing ingredients.

(GFa) Relates to dishes that can be adapted to suit a gluten-free diet.

All of our produce is fresh and sourced sustainably from local suppliers, please ask the team for more information.