

Seasonal Set Menu

2 Courses - £21.95 · 3 Courses - £26.95

Available Monday to Saturday

Starters

Mixed mushroom fricassee on toasted sourdough topped with blue cheese and toasted pine nuts, micro herbs (GFa) (V)

Heritage tomato carpaccio marinated in a herb dressing, served with mozzarella bocconcini, fresh basil and balsamic glaze (GF)

Sweet & sour-glazed battered prawns with a mixed leaf salad (GF)

Lamb kofta on grilled pitta bread served with a Greek feta salad (GFa)

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

Mains

Caesar salad with fresh anchovies, Caesar dressing, crispy bacon, Parmesan & baby gem lettuce (GF)

Add one of the following:

Buttermilk Chicken (GF) • Pistachio & chimichurri prawns (GF) • Chickpea & soy falafel (GF) (VE)

Stir-fried noodles with Thai-style vegetables in a roasted peanut hoisin sauce

Served with a choice of:

Marinated sirloin steak (GF) • Sweet & sour-glazed battered king prawns (GF) • Maple & soy-glazed tofu and grilled tenderstem broccoli (V)

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

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

Seafood linguine in a tomato sauce, topped with herb oil

Desserts

Sticky toffee pudding served with butterscotch sauce and vanilla ice cream (V)

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

Chocolate brownie served with a caramel mousse and coconut sorbet (GF)

Kiwi & matcha mousse with flaked almonds, strawberry compote and an oat biscuit (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.

The
 Peacock
— At Owler Bar —

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 **LONGBOW**
VENUES

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