

Seasonal Set Menu

2 Courses - £21.95 | 3 Courses - £26.95

Available Monday to Saturday

Starters

Halloumi fries served with a spinach & baby carrot salad, orange segments and crispy shallots (GF) (V)

Chicken liver pâté, red onion & blueberry chutney, toasted sourdough and mixed leaf salad, red wine poached pear (GFa)

BBQjackfruit croquette served with BBQ emulsion and a rocket salad (GF) (VE)

Welsh Dragon sausage roll, with blueberry & red onion chutney served with celeriac puree and maple roasted carrots

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

Mains

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

Served with a choice of:

Grilled chicken • King prawns pan-fried in herbs • BBQjackfruit (V)

Plant-based Wellington served with spiced braised red cabbage, maple-glazed carrots, herb-roasted new potatoes, plant-based gravy and grilled broccoli (VE)

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

Saffron & battered oyster mushroom risotto, poached egg, sautéed kale, herb oil (GF) (V)

Pie of the week served with creamy mashed potato or triple-cooked chips, gravy and sautéed greens

Old English sausage and mash, crispy bacon, spring onions and gravy, crispy onions (GF)

Desserts

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

Chocolate & pomegranate tiramisu (V)

Chocolate brownie served with fresh berries, salted caramel ice cream and berry coulis (GF) (V)

Apple blueberry almond & coconut 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 that can be adapted to suit a plant-based diet. (GFa) dishes that can be adapted to suit a gluten-free diet. (GF) 'gluten free' - describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our processes for making gluten-free dishes have been accredited by Coeliac UK.



accredited by

coeliacuk
live well gluten free